

PILAU RECIPE

INGREDIENTS:

- 4 tablespoons olive oil
- 1 red onion, sliced
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cardamom
- 2 medium garlic cloves, chopped
- 1 teaspoon minced ginger
- 3 lbs bone-in chicken drumsticks, skin removed
- 1 cup uncooked basmati rice, rinsed thoroughly
- 2 cups chicken stock
- salt & pepper

METHOD:

- In an oven-safe cooking saucepan, heat the oil on the stovetop and add the sliced onion, stirring occasionally until lightly browned.
- Add the cumin, coriander, cinnamon, cardamom, ginger and garlic to the pan and stir to combine.
- Generously season the chicken pieces with salt and pepper. Cook the chicken in the onions and spices, stirring occasionally, about 10 minutes.
- Add the rice and a 1/2 teaspoon of salt to the pan, stir to combine. Slowly pour in the chicken stock and scrape the bottom and sides of the pan with a wooden spoon or spatula to release any stuck-on bits.
- Reduce the heat to low and cover with a oven-safe lid to allow only minimal escape of steam.
- Preheat the oven to 350°F.
- Continue cooking on the stovetop with the lid on until no water is visible on the surface.
- Without removing the lid, transfer the saucepan to the oven and cook for 15 minutes.
- Remove from the oven and keep the lid on. Let the pilau rest for 10 minutes.
- Remove the lid and serve. Enjoy!

