



## Chicken Zurbian

### Ingredients

- 5 tbsp Vegetable oil
- 3 Mediums Onions, finely chopped
- 1000 g Whole chicken, cut into pieces
- 8 Smalls Chopped potatoes
- 0.5 tsp Ground Black Pepper
- 0.5 tsp ground cumin
- 0.5 tsp Ground cinnamon
- 0.5 tsp Ground cardamom
- 2 cubes Maggi® Chicken Bouillon
- 13 cups Water
- 1 pinch salt
- 4 cups Basmati rice
- 1 pinch Saffron
- 0.25 cup Boiling Water

### Instruction

1. In a large pot heat oil (reserve 1 tablespoon) and cook onions for 3-4 mins or until they become tender. Add chicken pieces and peeled potatoes, stir for another 6-8 mins or until chicken changes in color.
2. Add spices and MAGGI® Chicken Bouillon cubes, stir then add 1 cup water (reserve 12 cups water). Simmer covered over low heat with occasional stirring for 30 mins or until chicken and potatoes are cooked then set aside.
3. Meanwhile, add remaining water and salt in another large pot. Bring to boil then add the rice and cook over medium heat for 8-10 mins or until the rice is  $\frac{3}{4}$  way cooked. Remove the rice and drain.
4. Place the remaining 1 tablespoon of oil in a bottom of a large pot then add  $\frac{1}{2}$  quantity of the boiled rice and pour over the chicken mixture and cover with the remaining rice.
5. Sprinkle the saffron water on top. Cover and cook over low heat for 25 mins or until rice is totally cooked.
6. Turn the rice over a large serving dish and serve.

### Nutrition

Carbohydrates	90.85 g
Energy	701.72 kcal
Fats	24.92 g
Protein	26.63 g

🕒 60 Minutes

⊕ 10 Servings