



## Saudi Kabsa

### Ingredients

- 5 cups Water
- 1 kilogram Lamb shanks
- 3 tbsp Vegetable oil
- 2 Mediums Onions, finely chopped
- 2 Mediums Tomatoes, diced
- 1 piece Green chili, chopped
- 2 tsp ground cumin
- 4 pieces cardamom pods
- 0.75 tsp Ground Black Pepper
- 1 piece Cinnamon stick
- 10 g Tomato Paste
- 2 cubes MAGGI® Beef Bouillon
- 2.5 cups Basmati rice

### Instruction

1. Place water and meat cubes in a large pot, bring to a boil and skim froth as it appears. Cover and simmer over low heat for 1 hour or until meat is tender.
2. In a medium size pot, heat vegetable oil and cook onions over medium heat for 5-6 mins. Add tomatoes, chili pepper, cumin powder, cardamom powder, black pepper, cinnamon stick, tomato paste, MAGGI® Beef Bouillon and cook constantly stirring.
3. Add the cooked meat with the stock to the pot. The stock should be around 3 cups or 750 ml. Add more water if needed.
4. Cover with the rice, bring to boil and cook covered over low heat for 20 mins or until the rice is cooked.
5. Turn the dish over a large serving dish and garnish with fried peeled almonds, raisins and pine seeds.

### Nutrition

Carbohydrates	20 g
Energy	251.27 kcal
Fats	5.77 g
Protein	30.63 g

90 Minutes

7 Servings