



## Roz Bokhari with Chicken

### Ingredients

- 125 g Onion, finely chopped
- 5 g Vegetable Oil
- 8 g Garlic, finely chopped
- 5 g Spices, cinnamon, ground
- 2 tbsp Tomato Paste
- 1500 g Water
- 1 Medium Whole chicken
- 400 g Basmati rice
- 150 g carrots, cut into 5 mm cubes
- 100 g Raisins, golden seedless
- 50 g Almonds
- 20 g Maggi® Chicken Bouillon
- 1 tbsp Ground Black Pepper
- 10 g cardamom pods

### Instruction

1. In a large rice pot, sauté onions in vegetable oil until golden. Add garlic, saudi spices, cinnamon stick, green cardamom and tomato paste and sauté for 1-2 mins.
2. Add MAGGI® Chicken Bouillon to water, bring to a boil and add chicken pieces. Cover and simmer over medium-high heat until chicken is fully cooked. Remove chicken and set aside.
3. Gently add rice, carrots and raisins to the stock and arrange cooked chicken pieces on top. Cover and cook over medium-low heat until stock is absorbed and rice is fork tender.
4. Fluff rice and gently transfer to a large serving dish while arranging chicken pieces on top for presentation.
5. Optionally garnish with toasted almond before serving.
6. Serve with green salad or cucumber yogurt raita.

### Nutrition

Carbohydrates	37.89 g
Energy	461.18 kcal
Fats	16.73 g
Protein	40.38 g

50 Minutes

6 Servings