



Chicken Moghrabieh

Ingredients

- 1 large Onions, finely chopped
- 1 tbsp Canola Oil
- 6 cups Hot Water
- 1 large Whole chicken, cut into pieces
- 1 piece Cinnamon stick
- 2 cubes Maggi® Chicken Bouillon
- 2 tbsp Butter
- 450 g Moghrabieh
- 2 cups Onions, finely chopped
- 1 can Chickpeas

Instruction

1. In a large pot, sauté onions in canola oil until transparent. Add water, chicken, cinnamon stick, caraway seeds and 2 cubes MAGGI® Chicken Stock, bring to boil and simmer on medium heat until chicken is fully cooked.
2. Carefully remove chicken pieces and reserve stock and discard cinnamon stick. Place chicken pieces on a roasting tray with the skin side up, and grill in preheated oven until skin is golden and crispy.
3. Meanwhile, melt butter in a deep saucepan, add moghrabieh pasta and toss around until slightly golden. Pour the reserved stock 1 cup at a time over the pasta and cook over medium heat until the stock is absorbed and pasta is soft.
4. Stir in pickled onions and chick peas (reserving some for garnish) into the pasta and cook for an additional 3-4 mins.
5. Transfer pasta to a serving platter, arrange roasted chicken over and garnish top with reserved chickpeas.

Nutrition

Carbohydrates	78.64 g
Energy	787.71 kcal
Fats	34.47 g
Protein	40.2 g

🕒 55 Minutes

⊕ 8 Servings