



Chicken Kabsa rice

Ingredients

- 4 cups Water
- 2 cups Basmati rice
- 2 cubes Maggi® Chicken Bouillon
- 1 large Whole chicken
- 3 tbsp Vegetable oil
- 2 large Onions, finely chopped
- 2 pieces Tomatoes, diced
- 2 tsp ground cumin
- 0.75 tsp Black pepper
- 1 Stick Cinnamon
- 10 g Tomato Paste
- 2 Mediums Tomatoes, diced
- 2 Mediums Cucumbers, diced
- 0.33 Head Lettuce, finely chopped
- 1 Medium fresh lemon juice
- 1 pinch salt
- 1 tbsp Olive Oil

Instruction

1. Heat 1 tablespoon of vegetable oil in a nonstick pot, add 1 kg of skinless chicken pieces, and cook until golden.
2. Add the onion and sauté until golden. Add the diced tomato and tomato paste, season with Kabsa spices, and mix. Dissolve. 2 cubes of MAGGI® Chicken Bouillon in 1-liter boiled water. Stir until dissolved.
3. Add 2 cups of basmati rice, gently stir, cover, and simmer until tender for 20 minutes.
4. Serve with yogurt and salad on the side.

Nutrition

Carbohydrates	64.88 g
Energy	409.95 kcal
Fats	11.17 g
Protein	13.66 g

40 Minutes

6 Servings