



Chicken Machboos

Ingredients

- 1000 g Chicken parts with bone and skin
- 1 tbsp sunflower oil
- 3 tbsp MAGGI® Khaleeji Cooking Paste
- 5 cups Water
- 2 pieces Dried lime
- 2 Mediums Green chili, chopped
- 2 cups Basmati rice
- 2 tbsp Coriander leaves, chopped
- 1 tbsp Rosewater

Instruction

1. In a nonstick rice pot, sear chicken pieces with sunflower oil on medium-high heat until golden brown.
2. Add MAGGI® Khaleeji Cooking Paste, water, loomi, and green chillies (replace with bell pepper for a less spicy flavour) and cook for an additional 10 minutes until chicken is fully cooked.
3. Add washed basmati rice, herbs and rosewater and gently stir to mix together chicken and rice. Cover and simmer over medium-low heat for 30 minutes until rice is fully cooked and stock is absorbed.
4. Transfer to a serving dish and serve with fresh yogurt and Arabic salad.

Nutrition

Carbohydrates	18.89 g
Energy	401.45 kcal
Fats	18.45 g
Protein	38.93 g

🕒 45 Minutes

⊕ 6 Servings