

# AL KABSA

## SAUDI CHICKEN AND RICE DISH

SERVINGS 8    PREP + COOK TIME 2 HOURS 15 MINUTES

The ability of a mixed rice dish allows versatility and diversity, meaning it can be used in many spices as well as cooking in meat. That's what makes it a national dish for Saudi Arabia.

### INGREDIENTS

#### FOR KABSA SPICE MIX

- 1/2 tsp. saffron
- 1/4 tsp. ground cardamom
- 1/2 tsp. ground cinnamon
- 1/2 tsp. ground allspice
- 1/4 tsp. ground white pepper
- 1/2 tsp. dried whole lime powder

#### FOR CHICKEN

- 1/4 cup butter
- 6 garlic cloves, minced
- 1 onion, finely chopped
- 3 lbs. boneless skinless chicken breasts, cut into 8 pieces
- 1/4 cup tomato puree

#### FOR SPICE SAUCE

- 1 (14.5-oz.) can diced tomatoes
- 3 carrots, peeled and grated
- 2 whole cloves
- pinch ground nutmeg
- pinch ground cumin
- pinch ground coriander
- salt
- ground black pepper
- 3 1/4 cups hot water
- 1 chicken bouillon cube

#### FOR RICE

- 2 1/4 cups basmati rice, unrinsed
- 1/4 cup raisins
- 1/4 cup toasted almonds, slivered

### DIRECTIONS

1. Prepare spice mix by mixing together saffron, cardamom, cinnamon, allspice, white pepper, and lime powder and then set aside.
2. Now let's start with the chicken! Begin by melting butter in a heavy-bottomed metal pot (this dish traditionally calls for a Dutch oven) over medium heat.
3. Once the butter has melted, stir in the minced garlic and chopped onions and cook for 5 minutes. Remember to keep stirring!
4. Add chicken pieces and cook over medium-high heat until lightly browned. This should take about 7 to 9 minutes. Then, add and mix in the tomato puree. Stir!
5. While waiting for the chicken, multi-task and work on to the spice sauce. Of the bowl of spice mix you made earlier, add the canned tomatoes and its juice, the grated carrots, cloves, nutmeg, cumin, coriander, salt, and black pepper. Mix, mix, mix!
6. Then transfer this spice sauce into the pot of chicken. Cook for approximately 3 minutes and then add the cups of water and a chicken bouillon cube to the pot.
7. Allow it to come to a boil for about 1 minute, then bring the heat down to simmer and cover the pot. Allow it to simmer for 30 minutes to fully cook the chicken. Check occasionally to make sure the chicken is not pink anymore—but don't stir yet!
8. Once the chicken is no longer pink, then you may stir it up, and then gently stir in the rice as well.
9. With all the rice in, cover the pot and allow to simmer until the rice is tender and almost dry. This will take about 25 minutes.
10. Toss in the raisins and add some more hot water if needed and re-cover the pot so it can cook for another 5-10 minutes, or until the rice grains are becoming separated... Are you hungry yet? I know I am...
11. Once the rice is cooked, serve it in a large platter and top with some chicken! Finish off the dish's look by sprinkling on the slivered almonds.