

Circassian chicken, cashew, pine nuts, almonds |

Recipe for 4 servings

Description

Circassian, a part of the Turkish population, not to be confused here with the inhabitants of the circus.

A recipe that carries high the colors and tastes of this region.

Note

You can make this recipe either with chicken drumsticks or simply with a whole chicken (baked). Obviously the cooking time will not be the same.

Ingredients

Chichen

- 600 Gr Chicken breast
- 3 Tbsp Ghee
- 150 Gr White onion
- 150 Gr Green pepper
- 2 Clove(s) Garlic
- 1 Leaf(ves) Bay leaf
- 5 Grape(s) Cardamom
- 1 Unit(s) Carrot
- 1 Cup(s) Tomato sauce
- 1 Tbsp Tomato paste
- 1.50 Tsp Ground ginger
- 1 Tsp Curcuma
- 1 Tsp 7 Alep Spicies
- 1 Tsp Curry powder
- 1.50 Liter(s) Chicken stock

- Salt and pepper
- Vegetable oil

Rice

- 250 Ml Jasmine rice
- 2 Tbsp Almonds
- 2 Tbsp Cashew nuts
- 2 Tbsp Pine nuts
- 2 Sprig(s) Parsley
- 400 Ml Water

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

Preparation

Peel and grate the carrot.

Peel and crush the garlic cloves.

Drain and cut the bell pepper into strips.

Peel and chop the onion.

Put the rice to soak in cold water for 15 minutes, drain it for a long time.

Make the chicken broth.

In a deep fryer or in a frying pan with a good quantity of vegetable oil, fry the dried fruits for 1 to 2 minutes, drain them and leave them on a paper towel.

Chicken

In a hot frying pan with ghee, brown the chicken breasts, colour them well, take them out and set them aside.

In the same frying pan, brown the onions and the green bell pepper, add salt.

Add the garlic, bay leaf, cardamom and grated carrot, mix gently.

Add the tomato paste, let it cook while stirring, add the tomato coulis and the spices, bring to a boil.

Add the chicken breasts, add the chicken broth to the top of the pan, bring to a boil, then lower the heat and cover the pan (with a lid), and cook for 20 to 25 minutes.

Make sure the chicken is cooked through, remove the chicken.

Rice

Once the chicken is out, pour the rice (drained) into the pan, make sure you have enough liquid, if not, moisten again with chicken broth (1 cm above the rice).

On a low (medium) heat, with the lid on, let it cook for about 15 minutes, make sure the rice is well cooked.

Season to taste.

Plate

Slice the chicken breasts and keep them warm.

In the serving plate, place the rice with the centre, on top of the slices of chicken breast, sprinkle with the sauce and sprinkle the fried dried fruits on the meat and rice.

Finish with a few leaves of flat parsley here and there.

Bon appétit!