



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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## Pilaf with Chickpea

Nohutlu Pilav



2 cups rice  
1 cup chickpeas  
1 onion  
5 tbsp vegetable oil  
1 tbsp butter  
1/2 tsp black pepper  
1 + 1/2 tsp salt  
3 cups broth

- # Clean the chickpeas at night, and wash them, add water on it until it covers the chickpeas. The day after boil the chickpeas with their resting water.
- # Rest the rice with too much water which is warm and salty for half an hour. Then wash the rice until the starch goes away, and strain the rice then.
- # Put the vegetable oil into the pot, when the oil turns to hot over medium heat, add the onion which is finely chopped, roast it for a long time until they turn to dry.
- # Add butter and rice on it, and roast it for about 2 -3 minutes. Add the boiled chickpeas also, stir it and add salt and broth in it finally.
- # Cover the lid of the pot, and at first cook it over high heat for 5 minutes, then turn the heat to low and cook for 15 more minutes.(20 minutes total.)
- # Remove the pilaf from the stove, and place a paper towel between the pot and its lid, and rest the pilaf for half an hour.
- # At the end of the resting time add black pepper in it, and stir it gently. Serve it hot.

Note: Pilaf with chickpea is cooked at special days as weddings or holidays in Central Anatolia Region.