



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

Countryside Pilaf with Chicken

Tavuklu Kır Pilavı



1 small chicken
2 cups rice
2 medium onions
1/3 cup sunflower oil
1/2 tbsp butter
1 cup grated tomatoes
2 cups chicken broth
1/2 tsp black pepper
1 tsp salt

- # Pick the chicken into small pieces. Put these pieces into a pot or pressure cooker, add some salt and add water on it until the water covers the chicken pieces totally. Cook it until the chicken pieces soften.
- # Meanwhile rest the cleaned rice in warm water which also includes a few drops of lemon and some salt, for 45 minutes.
- # Place the boiled chicken onto a colander. Wash the rested rice with cold water for a few times to remove the starch over it.
- # Put the butter and the sunflower oil into the pot, add finely sliced onion and salt on it. Roast until the onion turns to dry and gets smaller.
- # Add grated tomatoes and black pepper onto the onion. Cook until the tomato juice starts to boil.
- # Add boiled and strained chicken on it. Cover the lid of the pot and cook the mixture for 5 minutes without stirring.
- # Then lay the rice onto the chicken pieces smoothly. Add hot chicken broth in it.
- # Cover the lid of the pot. Firstly cook it over medium heat for 5 minutes, then cook it over low heat for 15 more minutes (20 minutes total). Place a paper towel between the pot and its lid.
- # Rest the pilaf for half an hour, then stir it gently without mashing the rice. Serve it hot.

Note: It is advised to use a whole chicken for cooking this pilaf. Because, various parts of the chicken have various tastes and this makes pilaf more delicious.