



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

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## Privates Pilaf

Erler Pilavi



2 cups rice  
1 chicken breast  
1/3 cup pistachios  
1/2 cup sunflower oil  
1 tsp salt  
3 cups chicken broth

- # Put the chicken breast into a pot or a pressure cooker. Add water on it until, the water covers the breast totally, boil until it softens.
- # Meanwhile, rest the rice in warm salty water for half an hour. Then wash it with cold water for a few times, and then place the rice over a colander.
- # Put sunflower oil into the pot and make it hot over medium heat. Add pistachios and rice in it, roast it for about 10 minutes.
- # Add the chicken breast which is boiled and picked into small pieces, into the pot, add salt and sauté it for a while.
- # Add the broth finally. Cover the lid of the pot and cook the meal over medium-low heat for 20 minutes. Place a fabric over the pot and rest the pilaf for half an hour.
- # At the end of resting time, stir the pilaf gently and serve it.

**Note:** Privates pilaf may be cooked with almond addition also.