



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

Misoriz

Mışoriz



4 chicken thighs
2 cups rice
4 tbsp vegetable oil
1/2 tbsp butter
1 onion
2 tbsp tomato paste
2 tsp salt
4 cups chicken broth

- # Cut each of the thighs into 2 pieces, put these pieces into a pot. Add water on the chicken pieces, until the water covers them, let it boil.
- # After boiling the chickens, remove them from the water and place them onto a colander.
- # Put vegetable oil and butter into a teflon skillet. When the butter melts add finely diced onion.
- # After roasting the onion, add tomato paste and salt in it. Roast it until the smell of the tomato paste goes away.
- # Finally, add washed rice, but not rested in water, and roast the mixture for about 4-5 minutes.
- # Lay the mixture into a medium baking tray without mashing the pilaf, add 4 cups chicken broth in it.
- # Place the boiled and drained chicken thighs over the pilaf smoothly.
- # Place the tray into the oven, which is preheated to 428 F, bake until the rice soaks the water in the mixture.
- # When the misoriz turns to cooked, rest it in the oven without opening the door of the oven, and then serve it hot.

Note: Misoriz is a delicious recipe, came from Rumelia to Anatolia. Lamb is used instead of chicken originally.