



## Pastores pilaf

Çoban Pilavi



2 vaso de arroz  
250 gramos cubos de cordero  
1 tomate  
1 plátano pimienta  
1 cebolla mediana  
3 cebollas verdes  
1 vaso de garbanzos  
4 cucharadas de aceite de girasol  
1 cucharada de mantequilla  
1/2 cucharadita de pimienta negra  
1 cucharadita de sal  
2+1/2 vaso de agua

- # Por la noche, limpiar el lavado de garbanzos y ponerlos en agua para que el resto noche a la mañana. Al día siguiente, verter la mezcla de garbanzos y agua en una olla y hervir hasta ablandar los garbanzos.
- # Ponga el arroz en agua salada caliente que incluye también unas gotas de zumo de limón, y el resto por media hora.
- # Mientras tanto, la rodaja de cebolla finamente, asado en aceite de girasol hasta que se convierte en amarillo. Add diced lamb into the pot. Cook over high heat until the broth evaporates totally.
- # Add peeled and diced tomato and finely chopped pepper, seeds removed, into the mixture and stir it a few times.
- # Then add 2 + 1/2 cups hot water. Cover the lid of the pot and cook it for 20 minutes.
- # At the end of the cooking time, add butter, boiled chickpeas, finely sliced green onions, black pepper, salt and rice, which is rested in warm water, washed with cold too much water and drained, into the pot.
- # Cover the lid of the pot, cook it over low heat for 20 minutes. Place a paper towel between the pot and its lid and rest the pilaf for about 20 – 30 minutes.
- # Stir the pilaf gently without mashing the rice.
- # Serve it hot.

Note: Butter is not used while roasting the onion in this recipe, because it burns at that time. So, it is advised to add it into the Shepherd's Pilaf later to get its original taste better.