

Chicken Kabsa

Cuisine: N/A

Recipe Type: International

Cooking Time:

Serving: 10 Peoples

Ingredients:

- Chicken; thighs and drumsticks, 2.5 kg
- 3 juiced Lime, 150 g
- 1 ½ Tablespoons ground coriander Coriander, 1 bunch
- 3 Teaspoons ground black pepper Black Pepper, 150 g
- 3 Teaspoons chilli powder Chili pepper, Thai, 15 g
- 2 Tablespoons Vegetable Oil, 20 mL
- Butter, 50 g
- 3 Large onions, chopped Onion, 450 g
- 1 Tablespoon, minced Ginger, 10 g
- 3 Cloves, minced Garlic, 15 g
- [Buitoni® Tomato Coulis](#), 1 kg
- 1 ½ Teaspoons tomato paste Tomato Paste, 20 g
- 4 Clove, 8 g
- 1 Stick Cinnamon, 5 g
- 1 Teaspoon Ground cumin, 5 g
- 6 Pods Cardamom pod green, 18 g
- 3 Cups Rice, 500 g
- 6 Cups Water, 1500 mL
- 3 Tablespoons raisins Sultanas, 30 g
- 3 Tablespoons nuts, toasted Nuts, 30 g
- ½ Cup fried Onion, 100 g

Nutritional Information:

- Energy (kcal) *1417 kcal*
- Protein (g) *31 g*
- Fats, total (g) *120 g*
- Carbohydrate, total (g) *67 g*
- Sugars, total (g) *8 g*
- Fats, saturated (g) *33 g*
- Fiber, total dietary (g) *8 g*
- Sodium (mg) *190 mg*
- Calcium (mg) *128 mg*
- Cholesterol (mg) *273 mg*
- Iron (mg) *5 mg*
- Vitamin A, IU *738 IU*
- Vitamin C (mg) *5 mg*
- Vitamin D (µg) *18 IU*

Procedure:

- 1** Combine in the lime juice, 1 tablespoon ground coriander, 2 teaspoons of the ground black pepper, 1 teaspoon of the chilli powder and vegetable oil, in a large glass dish. Add the chicken pieces, stirring to coat. Cover and refrigerate for one hour.
- 2** Place a large frying pan over medium high heat. Add the chicken pieces and fry until the skin starts to brown and become crispy and the liquid runs clear. Remove from the pan and set aside.
- 3** Reduce the heat to medium and add the butter, stirring until melted. Add the onion and garlic, sauté until onion is soft and translucent.
- 4** In a separate bowl mix the cloves, cinnamon stick, ground cumin, cardamom pods and the remaining ground coriander, black pepper and chilli powder.
- 5** Add the Buitoni® Tomato Coulis, tomato paste and spice mixture to the pan. Stir to combine all ingredients
- 6** Add the rice and water to the pan. Bring to the boil, stirring and then return the chicken to the pan. Cover and then simmer until the rice is tender and fluffy, about 25-30 minutes
- 7** Transfer to a serving dish, scatter over the raisins and nuts and garnish with fried onions.