

## **Le' Spice Pilaf Spice Mix Spice Recipe:**



### **Chicken Pilaf**

Serve 8

#### **INGREDIENTS**

- 1 whole skinless chicken cut into 8 pieces
- 1 brown onion finely chopped
- 1 knob of ginger peeled and lightly crushed
- 1 tablespoon of minced garlic
- 1 tablespoon of minced ginger
- A handful of chopped coriander
- 1 chopped green chili – (deseeded if you want a milder pilaf)
- 3 tablespoon of oil
- 3 level teaspoon of salt
- Le' Spice Pilaf Whole' Spice Mix
- 6 teaspoon of Le' Spice Pilaf Powdered Spice Mix
- 2 cups of Basmati rice (or long grain rice)
- 2 1/2 cups of water

## METHOD

Washed the rice thoroughly by swishing it around under warm water to get rid of excess

starch Drain the cloudy water

Do this 3-4 times until the water runs clear

Drain the rice then keep it aside

In a deep cooking pot heat the oil

Add the chopped onions, green chillies, crushed ginger and from the Pilaf Whole' Spice Mix, add 1 black cardamom, 3 green cardamom, 1 bay leaves, 1 cinnamon stick, 3 cloves and 3 pepper corns.

Keep stirring until the onion has become translucent.

Add the ginger – garlic paste

Keep stirring for another 1 minutes

Add the chicken pieces into the pot

Add the salt

Add the 6 teaspoon of Pilaf Powdered Spice Mix

Cook the chicken until brown.

Keep adding water bit by bit to prevent the chicken from burning

After the chicken is lightly browned

Add the remaining 2 cups of water and let it boil for + 15 minutes on a vey low flame

After 15 minutes add the rice in

Sprinkle with chopped coriander

Then put the lid on

Let it cook for 20 minutes on a very low flame

After 20 minutes – turn of the flame – leave the lid on for another 10 minutes

Open the lid after 10 minutes.

Serve the Pilaf on a plate served with Minted Yogurt