Mandaean Chicken with Rice

Meal Type: Main
Country of Origin: Iraq
Preparation time: 1 Hour

Cooking time: 30-45 minutes

Type: Non-Vegetarian, Diary Free, Gluten Free

Difficulty: Somewhat hard 🖈 🌣 🌣

Serves: 8

Cinnamon / Ginger / Coriander / Garlic Cloves / Cardamom / Nutmeg / Black Pepper











Mandaean Chicken with Rice

Ingredients

- 1 kilo Chicken
- 3 tbsp Olive Oil (enough to fry the chicken)
- 1 chopped Onion
- 1 cup Sultana

Mandaean spices

- 2 dried lime
- 2 Table spoon Curcuma
- 4 cup rice
- 3 tsp of salt

Method

Carefully clean and wash the chicken with hot water

Boil water then add dried lime

Mix the chopped onions with sultanas, salt, spices and curcuma

Fill the chicken with all the mixed ingredients above inside it

Close the chicken filling hole by tooth picks

Put the chicken in the boiling water and add the curcuma with it

Leave for 15 minutes inside the boiling water

Take out the chicken and poke it with a knife then put back in the boiling water for another 15 minutes and add salt.

When the chicken is cooked take it out and put it in a frying pan

Crush the dried lemons and add it back to the soup

Cook the rice (Steamed)

Fry the chicken until it gets a golden texture

Everything is ready to be served and eaten

Your cooking notes					