

# D'JAJ A RIZ

## Chicken with Rice



This dish is standard fare at family gatherings and parties in Middle Eastern homes.

### INGREDIENTS

- 4 boneless, skinless chicken breasts (or 1 whole chicken)
- 1 large onion, quartered
- 2 teaspoons salt
- 1 cinnamon stick
- 2 cardamom seeds (optional)
- ½ cup pine nuts, toasted
- ½ cup slivered almonds, toasted
- 1 lb. ground beef or ground lamb
- 2 cups Uncle Ben's rice
- 2 tablespoons corn/vegetable oil
- 2 teaspoons salt
- 2 cups reserved chicken broth (*if necessary, add water to make 2 cups*)

### INSTRUCTIONS

Boil chicken with onion; skim foam from top of pot. Add salt, cinnamon, and cardamom. Simmer until chicken is fully cooked. Remove chicken: skim fat off top; reserve broth.

Sauté ground meat until browned. Add salt and pepper to taste. Add rice and salt and stir gently for about 1 minute. Pour in reserved broth. Cover and bring to a boil over high heat. Then, turn heat to low and simmer for about 15-20 minutes or until rice is cooked.

Arrange the rice on a serving platter and cover with chicken, pine nuts, and almonds.