

RECREATING RECIPES



Chicken Akhni

Chicken and rice dish flavoured with an array of whole spices

Instructions



1. Wash the rice until the water becomes clear and leave to soak for 30 minutes, then drain and leave aside
2. Heat the ghee over medium to high heat in a deep pan and add your whole spices, once you start smelling the aroma add in the garlic and ginger paste
3. After a minute or so, add your onions and salt, mix well and wait for it become soft and golden



4. Once the onions have become soft, add the chicken. Stir occasionally and wait for it to cook and the chicken juices to reduce before adding in the drained rice



Ingredients

- 600g Chicken Thigh, (cut into 3 pieces)
- 1½ Cup Basmati Rice
- 2 Large Onions, Finely Sliced
- 2 tbsp Ghee
- 1 tsp Garlic Paste
- 1 tsp Ginger Paste
- 2 Cinnamon Sticks
- 4 Cardamom Pods
- 1 ¾ Cup Water
- 1 Bay Leaf
- 1 tsp Cumin Seeds
- 4 Black Peppercorns
- 4 Cloves

Serves 4-5



5. Add the rice and stir gently making sure the rice and chicken are mixed well
6. Add the water and stir the rice and chicken, have a taste of the water to check the salt and add if more is needed and stir gently
7. Reduce the heat to medium, stirring carefully every so often, and wait for the water to go below the rice, there should be still moisture when you move the rice, and the rice grain should be soft around the outside and hard in the middle



8. Reduce the heat down to low, cover the pan with cooking foil, shiny side down and put the lid on top until it is cooked, this will take approximately 10 -15minutes
9. Once the rice has cooked, fluff the rice with a fork and it is ready to be served.



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