

Jordan Chicken and Rice

Makes Approx. 5 Servings

Smaller independent livestock have been raised since farming in the desert can be challenging. Chickens provide a healthy source of protein, are easy to raise, and reproduce quickly. Additionally, long-grain rice has been cultivated for many centuries. The prime farming regions were situated closer to the southern area, making it a significant commodity in trade transactions. Both basmati and jasmine rice can be used to create authentic Middle Eastern dishes.

Amount	Size	Description
2	Large	Chicken Thighs
2	Large	Chicken Legs
2	Halves	Chicken Breasts
½	Bunch	Cilantro – Fresh
2	Tbl.	Old Norse World Cuisine Lebanese Baharat
2	Tbl.	Olive Oil
½	Half	Lemon – Juiced
1 ½	Cups	Basmati Rice – Brown
¼	Cup	Cashews
¼	Cup	Almonds
¼	Cup	Raisins
¼	Cup	Shelled Pistachios
2	Tea.	Olive Oil
1	Large	Shallots – Diced
1	Cup	Chicken Stock

1. Combine the cilantro, olive oil, lemon juice, and one tablespoon Lebanese Baharat in a resealable plastic bag. Add the chicken parts to the bag. Squeeze the air out and seal the bag. Shake to coat all the chicken surfaces, then place them in the refrigerator for at least 4 hours.
2. Add the rice to a large bowl and cover with water. Set aside for an hour.
3. Drain the rice and add the cashews, almonds, raisins, and pistachios. Add one tablespoon of Lebanese Baharat. Mix well.
4. Preheat oven to 375° F.
5. Add the remaining olive oil and the shallots to a skillet. Sweat for 2 minutes.
6. Add the shallots and rice mixture to a roasting pan and stir well.
7. Remove the cilantro from the marinating chicken bag. Pour the chicken and the mixture into the roasting pan.

8. Add the chicken stock to the bag, shake, and pour over the chicken and rice.
9. Cover the roasting pan and place it in the preheated oven.
10. Cook for approximately 1 hour and 15 minutes until the chicken is 165° F.
11. Spoon the rice onto a plate with a chicken piece. Garnish with a sprig of cilantro.