

Al Kabsa Traditional Saudi Rice and Chicken

Jacob · 29/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

8

Description

Al kabsa was the first Arabic dish I ever made It turned out extremely delicious and is a new favorite Serve with fresh mixed cucumber carrot lettuce and tomato salad preferably with a little lime vinaigrette Some fresh pita bread on the side would also be nice Saudis like their kabsa with a hot sauce called shattah Enjoy

Ingredients

- - ½ teaspoon saffron - ½ teaspoon ground cinnamon - ½ teaspoon ground allspice - ½ teaspoon dried whole lime powder - ¼ teaspoon ground cardamom - ¼ teaspoon ground white pepper - ¼ cup butter - 1 onion
- finely chopped - 6 cloves garlic
- minced - 1 (3 pound) whole chicken
- cut into 8 pieces - ¼ cup tomato puree - 1 (14.5 ounce) can diced tomatoes
- undrained - 3 carrots
- peeled and grated - 2 whole cloves - 1 pinch ground nutmeg - 1 pinch ground cumin - 1 pinch ground coriander - salt and freshly ground black pepper to taste - 3 ¼ cups hot water
- plus more if needed - 1 cube chicken bouillon - 2 ¼ cups unrinsed basmati rice - ¼ cup raisins - ¼ cup toasted slivered almonds

Instructions

1. Make spice mix: Stir together saffron
2. cinnamon
3. allspice
4. lime powder
5. cardamom
6. and white pepper in a small bowl; set aside. Make dish: Melt butter in a large stockpot or Dutch oven over medium heat. Cook and stir onion and garlic in butter until onion has softened and turned translucent
7. about 5 minutes. Add chicken and cook over medium-high heat
8. stirring occasionally
9. until lightly browned
10. about 10 minutes. Mix in tomato purée. Stir in canned tomatoes with juice
11. carrots
12. cloves
13. nutmeg
14. cumin
15. coriander
16. salt
17. black pepper
18. and reserved spice mix. Cook for about 3 minutes; pour in water and add chicken bouillon cube. Bring sauce to a boil
19. then reduce heat
20. and cover the pot. Simmer until chicken is no longer pink and the juices run clear
21. about 30 minutes. Gently stir in rice. Cover the pot and simmer until rice is tender and almost dry
22. about 25 minutes; add raisins and a little more hot water
23. if necessary. Cover and cook until rice grains separate
24. 5 to 10 minutes. Transfer rice to a large serving platter and arrange chicken on top. Sprinkle with toasted slivered almonds. Recipe Tips Do not rinse or soak rice before using it. Depending on the type of rice used
25. you may need to use more or less water. Stay on the low side to avoid the dish being too mushy — you can always add more. Editor's Note: Whole dried limes can be found in Persian groceries or on the internet. Grind them in a spice grinder or blender to make dried lime powder.