

Riz ala Dajaj (Chicken & Rice)

Ingredients:

1 whole Chicken
4 Cinnamon sticks
2 tsp Salt
1½ lbs ground Beef
2 cups Rice + 1 tsp Salt
½ cup Pine Nuts, sautéed in butter

Directions:

Cook chicken in 4 cups of water (covered) with cinnamon and salt.
Remove chicken when done and remove meat from the bones.
SAVE THE BROTH!
Brown the ground beef.
Add the rice and enough broth for the rice, about 2 cups of broth for each cup of rice.
If broth is too greasy dilute with a little water.
Add salt, simmer tightly covered till rice is done (approx. 20 minutes).
Mound rice and beef on a platter, lay warm chicken pieces on top and sprinkle with pine nuts.
A side of a variety olives goes well with the dish.

This dish normally served family style.