Rice pilaf with chicken and chickpeas

Serves 6

Ingredients

300 g	Chicken breast
500 g	Rice 3 glass
500 g	Water 2½ glass
10 g	Salt ½ tbsp
80 g	Butter ½ glass
659 g	Beef bone stock 3¼ glass
200 g	Cooked chickpeas 1½ glass
2.5 g	Salt ½ tsp
2.3 g	Ground black pepper 1 tsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Put the chicken breast in a pot and poach it in 1 litre of water until tender.
2. Lift the chicken out of the water, shred it once it has cooled a little and set it aside. Keep the cooking liquid for the pilaf.
3. Put the rice in a bowl, add the soaking water and 2 teaspoons of the salt, and leave it for 30 minutes. Then rinse the rice and drain it.
   30 min
4. Melt the butter in the pilaf pot, add the rice and fry it.
5. When the rice turns translucent, add 650 ml of the set-aside poaching liquid, boiling hot.
6. Add the chickpeas, half a teaspoon of salt and the pepper and put the lid on. Once it starts to boil, lower the heat and cook for 18-20 minutes until all the liquid is absorbed, then take it off the heat.
   18 min
7. Cover the pilaf with a cloth or paper towel and leave it to steep for 15 minutes.
   15 min
8. Stir in the shredded chicken and serve at once.

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Sivas İl Kültür ve Turizm Müdürlüğü sitesi, Asırlık Tariflerle Türk Mutfağı (PDF; kitapta yazar, yayıncı ve yıl yok)
tatname.com/en/tarif/tavuklu-nohutlu-pilav-sivas-asirlik