

# Seasoned Rice

Traditional Middle Eastern seasoned rice with tender chicken, pine nuts, and aromatic spices. A fragrant one-pot meal perfect for family dinners.

20 min

PREP

35 min

COOK

55 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Seasoned Rice

## Ingredients

- 0.6 lb chicken meat
- 1 onion
- 1 tbsp pine nut
- 1 tbsp butter
- 2 tbsp black currant
- 0.5 tsp cinnamon
- 1 cube granulated sugar
- 0.5 tbsp salt
- 2 cup rice
- 3 cup water

## Instructions

- 1 Prepare the chicken**

Place 0.6 lb chicken pieces in a large pot and cover completely with cold water. Bring to a boil over high heat, then reduce heat to medium-low and simmer for 25-30 minutes until chicken is tender and easily pierced with a fork.
- 2 Remove chicken from pot and set aside to cool. Strain the cooking liquid through a fine-mesh sieve and reserve exactly 3 cups of the clear broth. Shred the cooled chicken into bite-sized pieces using two forks.**
- 3 Start the rice base**

Heat 2 tablespoons olive oil in a heavy-bottomed saucepan over medium heat until shimmering, about 1 minute. Add 1 diced onion and cook for 5-6 minutes, stirring occasionally, until softened and translucent.
- 4 Add 1 tablespoon pine nuts to the pan and toast for 2-3 minutes, stirring constantly, until golden brown and fragrant.**
- 5 Add 2 cups rice to the pan and stir continuously for 2-3 minutes until each grain is coated with oil and the rice becomes slightly translucent around the edges.**
- 6 Add liquids and seasonings**

Pour in the reserved 3 cups chicken broth and add 1 bouillon cube, crushing it with a spoon to dissolve. Add 0.5 teaspoon salt and 0.5 tablespoon sugar, stirring to combine.

- 7 Bring the mixture to a rolling boil over high heat, then immediately reduce heat to low. Add the shredded chicken and 1 tablespoon currants, stirring once to distribute evenly.
- 8 **Cook and rest the rice**  
Cover the pan tightly with a lid and simmer on low heat for exactly 18 minutes without lifting the lid. The liquid should be completely absorbed and the rice tender.
- 9 Remove from heat and quickly sprinkle 0.5 tablespoon cinnamon evenly over the surface. Place a clean kitchen towel over the pan, then replace the lid and let rest for 10 minutes to steam and finish cooking.
- 10 Remove the lid and towel, then gently fluff the rice with a fork, mixing in the cinnamon and distributing all ingredients evenly before serving.

## Tips

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Toast pine nuts in a dry pan over medium heat for 2-3 minutes, stirring constantly to prevent burning. They should be golden brown and fragrant.

Rinse rice in cold water until the water runs clear to remove excess starch, which helps achieve fluffy, separate grains.

Let the rice rest off heat for 10 minutes after cooking with the lid on. This allows steam to finish cooking the grains evenly.

Use a 2:1 ratio of liquid to rice for perfect texture. Too much liquid will make the rice mushy, too little will leave it undercooked.

Avoid lifting the lid during cooking as this releases steam and can result in unevenly cooked rice.

Fluff the rice with a fork rather than a spoon to avoid mashing the grains together.

For extra flavor, add a bay leaf or whole cardamom pod while the rice cooks, removing before serving.