

Stuffed Rice with Nuts

Turkish stuffed rice with nuts (iç pilav) - a flavorful rice dish with pine nuts, almonds, and chestnuts. Traditional Turkish side dish recipe.

20 min

PREP

20 min

COOK

40 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Stuffed Rice with Nuts

Ingredients

- 6.4 oz pine nut
- 6.4 oz almond
- 0.6 lb chestnut
- 0.8 lb rice
- 4 tbsp butter
- 2 tbsp olive oil
- 1 pinch chili flakes
- 1 pinch black pepper
- 1 pinch cinnamon
- 1 pinch salt
- 1 pinch allspice

Instructions

- 1 Prepare the rice**

Rinse 6.4 oz rice in cold water until the water runs clear, then soak in warm water for 15 minutes. Drain and set aside.
- 2 Toast the nuts**

Heat 4 tablespoons butter in a large heavy-bottomed saucepan over medium heat. Add 6.4 oz mixed nuts and cook, stirring frequently, until golden brown and fragrant, about 3-4 minutes.
- 3** Add 1 pinch each of black pepper, chili pepper, salt, cinnamon, and allspice to the toasted nuts. Stir to combine and cook for 30 seconds until fragrant.
- 4** Add 2 tablespoons olive oil to the pan and stir to combine. Add the drained rice and stir gently to coat each grain with the nut and spice mixture, about 1-2 minutes.
- 5 Cook the rice**

Pour in 3 cups hot water and bring to a boil over high heat. Once boiling, reduce heat to low, cover tightly, and simmer for 15-18 minutes until rice is tender and liquid is absorbed.
- 6** Add 0.6 lb chopped chestnuts to the rice and gently fold in using a fork to avoid breaking the rice grains.
- 7 Rest and serve**

Remove from heat and let stand covered for 10 minutes to allow the rice to steam and finish cooking. Fluff with a fork and serve hot.

Tips

Soak the rice in warm water for 15-20 minutes before cooking to remove excess starch and ensure fluffy, separate grains.

Toast the nuts until they're golden brown but not dark - they should be fragrant and lightly colored for the best flavor.

Use a 1:1.5 ratio of rice to liquid, but adjust based on your rice variety and desired texture.

Let the rice rest off heat for 10 minutes after cooking, then fluff gently with a fork to maintain the grain structure.

For extra flavor, toast the rice briefly with the nuts before adding liquid - this adds a subtle nutty depth to each grain.

Fresh chestnuts are traditional, but you can use vacuum-packed pre-cooked chestnuts to save time.

Season gradually and taste as you go - the nuts will contribute their own subtle saltiness to the dish.

Use a heavy-bottomed pan to prevent scorching and ensure even heat distribution throughout cooking.