



# Mandi

Chicken Mandi is a traditional Yemeni dish that is popular across the Middle East. It features tender, flavorful chicken served over fragrant rice cooked with a blend of aromatic spices.

## Recipes

- 1 kg chicken, cut into pieces
- 3 cups basmati rice
- 1/4 cup ghee or clarified butter
- 1 large onion, finely chopped
- 4 cloves garlic, minced
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 1 teaspoon ground turmeric
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cardamom
- Salt and pepper to taste

## Steps:

1. Rinse the basmati rice under cold water until the water runs clear. Soak the rice in water for 30 minutes, then drain and set aside.
2. In a large pot, heat the ghee or clarified butter over medium heat. Add the chopped onion and sauté until golden brown.
3. Add the minced garlic, ground cumin, ground coriander, ground turmeric, ground cinnamon, ground cardamom, salt, and pepper to the pot. Stir well to combine and cook for an additional 2 minutes to toast the spices.
4. Add the chicken pieces to the pot and cook until they are lightly browned on all sides.