



# Mansaf

Chicken Mansaf is a traditional Jordanian dish that combines chicken, rice, and a tangy yogurt sauce. It's often served on special occasions and represents the hospitality of the Middle Eastern culture.

## Recipes

- 1 kg bone-in chicken pieces (such as thighs or drumsticks)
- 2 cups plain yogurt
- 2 tablespoons ghee or clarified butter
- 1 large onion, finely chopped
- 3 cloves garlic, minced -
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander -
- 1/2 teaspoon ground turmeric
- Salt and pepper to taste
- 3 cups cooked long-grain rice
- Chopped fresh parsley or cilantro for garnish
- Toasted almonds for garnish

## Steps:

1. Add the minced garlic, ground cumin, ground coriander, ground turmeric, salt, and pepper to the pot. .
2. Pour the yogurt mixture into the pot and stir to incorporate it with the onion and spice mixture.
3. Add the cooked chicken back into the pot, ensuring it is fully submerged in the yogurt sauce..
4. Pour the yogurt sauce over the chicken and rice, covering the dish completely.
5. Garnish with chopped fresh parsley or cilantro, and toasted almonds if desired.
6. Serve the Chicken Mansaf family-style, allowing everyone to help themselves to chicken, rice, and sauce.