**Chicken Majboos**

Prep time: 15 min Cook time: 45 min

**Ingredients:**

* 500g skinless chicken (bone-in pieces preferred)
* 1 tbsp olive oil
* 1 onion, chopped
* 1 tomato, chopped
* 1½ cups brown or basmati rice (soaked 20 min)
* 2½ cups water or chicken broth
* 1 tsp baharat spice mix
* ¼ tsp cinnamon
* 2 cloves garlic, minced
* Salt to taste
* 1 bay leaf, 2 cardamom pods

**Instructions:**

1. In a pot, heat oil and sauté onions until golden. Add garlic and tomatoes, cook until soft.
2. Add chicken and spices. Sear for 5 minutes.
3. Add water/broth and bring to a boil. Simmer covered for 15–20 minutes.
4. Add soaked rice and stir gently. Cook covered on low until rice is tender and water is absorbed (~20 min).
5. Rest for 5 minutes before fluffing.

**Serving suggestion:** Garnish with fresh herbs, lemon, and serve with salad.