

Kabuli Pulao

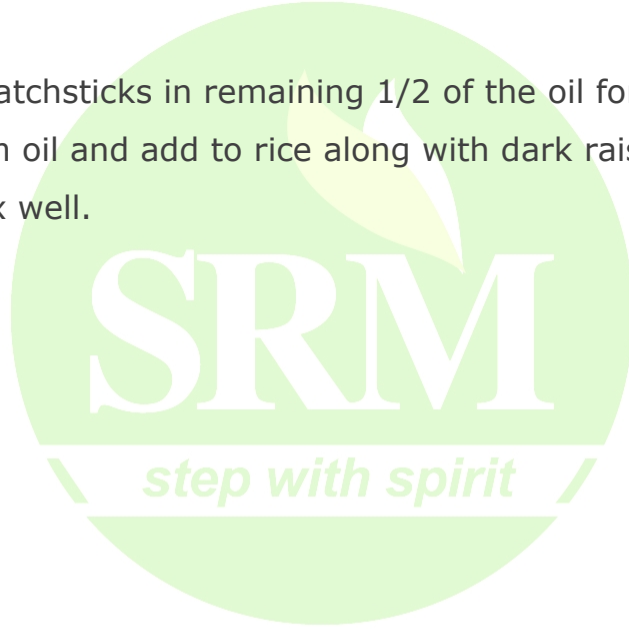
Ingredients

- 1 large onion, sliced
- salt, to taste
- 2 chicken bouillon cubes
- 500 g rice
- 3 tablespoons oil
- ½ tablespoon ground cardamom
- ½ tablespoon ground cumin
- fresh ground black pepper, to taste
- 1 large carrot, cut into match sticks
- ¼ cup dark raisin
- ⅛ cup pistachios, chopped (optional, toasted in a dry frying pan)
- ¼ cup blanched slivered almond (optional, toasted in a dry frying pan)

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Directions

1. Fry the onions in a heavy pot with 1/2 of the oil, until golden brown.
Add salt, chicken cubes and spices. Add 4 1/2 cups of water. Mix well.
Add rice .
2. Boil until the rice is done.
3. Fry carrot matchsticks in remaining 1/2 of the oil for several minutes.
Remove from oil and add to rice along with dark raisins, pistachios and almonds. Mix well.



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