

Kabseha – adapted from Iraq al-Amir Women's Coop (for 8)

- 16 Chicken pieces, preferably dark meat
 - 4 Onions, chopped
 - 12 Garlic cloves, chopped
 - 4 Shallots, chopped
 - 3-4 Tomatoes, chopped (fresh or canned)
 - 4 cups basmati rice (maybe less)
 - 2 cups of peanuts
 - ~1 cup tomato paste
 - 4 small carrots, diced
 - ~1 ½ cups of frozen peas
 - 1 green pepper, sliced in rings
 - 1 lemon, peel removed and sliced
 - Chopped parsley and halved cherry tomatoes (optional)
 - Whole spice mix, handful (crushed dried lime, cardamom, cinnamon, cloves, pepper corns, all spice, coriander seeds, saffron? bark?)
 - Ground cardamom, spoonful
 - Ground spice mix, large spoonful (like a garam masala? – coriander, cumin, black pepper, cardamom, cinnamon, cloves, nutmeg, turmeric)
 - Salt
 - Vegetable or olive oil
1. Sauté ½ onions, ½ garlic and all shallots in some oil in a dutch oven or large pot to soften. Add whole spice mix and ground cardamom and sauté to release flavours.
 2. Add chopped tomatoes and chicken pieces and stir to coat.
 3. Barely cover chicken with water, season with salt and bring to a low boil. Cook until chicken is mostly done (~150°F, maybe ½ hour)
 4. While chicken is cooking, rinse 4 cups of rice until clear, cover with hot tap water and leave to soak for ~30 minutes.
 5. Also while chicken is cooking, fry peanuts in ~1/3 cup oil to light brown. Drain and retain oil.
 6. Remove chicken from liquid and place on an oven pan with a rack. Strain cooking liquid and retain.
 7. Bake chicken in 400°F oven to brown on both sides (~20 minutes).
 8. Sauté remaining ½ onions and ½ garlic in dutch oven or large brazier with reserved peanut cooking oil to soften.
 9. Drain rice. Add 1 cup tomato paste and ground spice mix and stir well to incorporate.
 10. Add rice mix to onions and garlic and stir to coat rice with oil.
 11. Add frozen peas and carrots and reserved cooking liquid to rice. Stir to mix, bring to a simmer and cook until rice is done (~20 minutes). (You may need to adjust liquid level with water.)
 12. Layer chicken on top of rice (in brazier or a large flat bowl). Garnish with peanuts and green pepper rings, parsley and lemon slices (and optional cherry tomato halves).
 13. Serve with pickles, salad (tomato, cucumber, feta, parsley) and yogurt (optional).

