

Halal Cart Style Chicken and Rice

Serves 4 people



Ingredients

For the rice:

2 cups basmati rice
4 cups water + more for rinsing
2 teaspoons olive oil
1 tablespoon harissa
1 tablespoon tomato paste
1 teaspoon cumin
1 teaspoon paprika
1 teaspoon salt
1 teaspoon chicken bouillon

For the chicken:

2 cups boneless skinless chicken thigh
2 teaspoons olive oil
1 teaspoon paprika
1 teaspoon dried oregano
1 teaspoon garlic powder
1 teaspoon aleppo pepper
1 teaspoon salt
2 teaspoons lemon juice

For the yogurt sauce:

1 cup yogurt or labneh
2 cloves minced garlic
2 teaspoons chopped dill
2 teaspoons lemon juice
1 teaspoon salt
1 teaspoon garlic powder

Toppings:

1 head romaine or iceberg lettuce
3-4 roma tomatoes

Steps

1. Submerge the rice in water and continue rinsing until the water runs clear. Let the rice soak in more water for 30 minutes.
2. Add the olive oil, harissa, tomato paste, cumin, paprika, salt, and chicken bouillon to a saucepan over medium high heat. Once fully mixed, add in the rice (with the water drained), and evenly coat it in the spice mixture. Add the 4 cups of water and allow to boil for 1 minute, then lower the heat to medium low and let it cook uncovered, stirring every 5 minutes until the water is absorbed.
3. Chop the chicken thigh into small chunks, then add it to a saucepan over medium high heat with the olive oil, paprika, oregano, garlic, aleppo pepper, salt, and lemon juice. Cook it for 10-15 minutes, stirring constantly so all sides get cooked. Make sure there is no pink inside or outside the chicken.
4. In a small bowl, mix the yogurt or labneh with the garlic, dill, lemon juice, salt, and garlic powder. Optional: add water to get a looser consistency.
5. Shred the lettuce and chop the tomatoes into small chunks.
6. Assemble the bowl with the rice on bottom, and the chicken, tomato, lettuce, and yogurt sauce on top.