

Mamma's Famous Pilafi Recipe!

It's quick it's easy and it's simply delicious too!

Ingredients

2 tbsp salted butter

2 tsp olive oil ([Hellenic Gift](#))

2 cups white rice

1 chicken to boil

Salt and pepper

Fusion spices

Method

Place chicken in a large deep pot and fill with water to cover.

Place over heat and bring to a boil, continue to boil the chicken until chicken meat starts to fall away from the bones.

Drain chicken stock liquid through a sieve back into the pot.

Shred the chicken meat by removing all the bones and skin. Add the chicken meat back to the chicken stock and place it aside.

In a shallow baking tray add butter, olive oil, and 2 cups of rice, lightly sauté until rice turns light brown in colour.

Add 12 cups of chicken stock and mixed with some shredded chicken meat to the rice and continue to cook over heat for a further five minutes while continuously stirring.

Add one tsp of [black garlic fusion](#), 2 tsp salt, and 1 tsp pepper.

Add 1 tbsp [Vwhat Instant Gravy Mix](#) and Instant [Mushroom Pepper Sauce](#) powder and mix through evenly using a wooden spoon.

Place the tray in a preheated oven at 200 degrees and bake for 30min or until all liquids have been absorbed by the rice.

Serve hot!

Maresi! 👍