

# Weeknight Fancy Chicken and Rice

Recipe from [Asha Gomez](#) and [Martha Hall Foose](#)  
Adapted by [Sara Bonisteel](#)



Johnny Miller for The New York Times

Time 50 minutes

1

Rating 4 ★★★★★ (6112)

Note [Read 461 community notes](#) ↕

Save

Give



---

## INGREDIENTS

Yield: 4 to 6 servings

¼ cup ghee (or use unsalted butter)

---

## PREPARATION

### Step 1

In a medium saucepan with a lid, melt ghee over medium-high heat. Add onions, cardamom, star anise and ¼ teaspoon salt. Cook, stirring

1 large yellow onion, peeled, halved and thinly sliced  
6 green cardamom pods, crushed  
3 whole star anise  
1¼ teaspoons kosher salt, divided  
6 garlic cloves, finely chopped  
1½ teaspoons turmeric powder  
1 pound boneless, skinless chicken breasts, cut into ¾-inch pieces  
2¼ cups low-sodium chicken stock  
1½ cups basmati rice  
¼ cup chopped dried apricots  
¼ cup sliced raw almonds, toasted  
¼ cup chopped cilantro leaves

[Add to Your Grocery List](#)

[Ingredient Substitution Guide](#)

[Nutritional Information](#)

frequently, until onions are soft and a very deep golden brown, about 15 minutes, lowering heat if necessary to keep from burning them. Add garlic and turmeric; cook and stir for 1 to 2 minutes, or until very fragrant. Add chicken and cook for 4 minutes, stirring to coat chicken with the onion mixture.

### Step 2

Add stock and remaining salt, increase the heat and bring to a boil. Add rice, stir and cover. Reduce heat to low and simmer until the rice has absorbed liquid, about 12 minutes. Remove from heat and let stand, covered, for 12 minutes. Remove lid and fluff rice with a fork.

### Step 3

Transfer chicken and rice to a bowl, taking care to remove and discard cardamom pods and star anise. Garnish with apricots, almonds and cilantro. Serve at once.

### Similar Recipes



[Blueberry Oatmeal](#)

Martha Stewart



[Carrot-Tahini So...](#)

Melissa Clark



[Pappardelle With...](#)

Martha Stewart



### RATINGS

★4 out of 5

6112 user ratings

Your rating

### COOKING NOTES

Add Note