

Polo Meigoo



6 servings, Total cooking time 45 min

You will need

2 cups Zebra Basmati Rice, soaked
200 gm coriander, chopped
25 gm butter
150gm walnuts
100gm raisins
100gm cooking oil
1 cup chicken stock
1 medium onion, finely chopped
1 teaspoon black pepper
1 teaspoon saffron
1 lemon
1 teaspoon red chili powder
1 teaspoon salt

To cook

Wash the shrimps, dry them and fry in butter for 5 minutes.
Finely chop up the coriander and fry it separately in butter for a while, chop the walnuts into small pieces and add them to the coriander. Add the raisins and let cook for a few minutes.
Take a separate pan, heat oil and fry the chopped onions on medium heat until golden. Add the shrimp, black pepper, red chili powder, lemon and saffron. Sprinkle the salt.
Strain out and boil the water used for soaking the rice. Bring to a boil and add the rice back in.
Now add the chicken stock to the fried shrimps and cook until shrimps are tender.
Spread the rice in a platter and serve with the sauce, garnish it with lemon wedges and coriander.