

Recipe adapted from [Uzbek National Cuisine](#).



Behili Palov (Pilaff with Quinces)

- 1/8 c olive oil
- 2 small white onions, diced
- 4 skinless chicken thighs, cut into eight pieces
- 1-1/2 carrots, julienne
- 1 t cumin
- 1 t paprika
- 4-5 cloves garlic, minced
- 2 t Kosher salt
- 1 c chicken stock
- 4 c cooked brown rice, seasoned with salt and cumin to taste
- 1/4 c golden raisins

Heat oil in large skillet and then toss in the onions with a bit of Kosher salt. Sauté the onions until tender, about 3 to 4 minutes. Add the chicken and cook for about 3 more minutes. Next add the spices, remaining salt, garlic, carrots and chicken stock. Cover and cook for about 5 minutes. Then remove the lid, add the quinces and simmer, uncovered, for 20 to 25 minutes, or until liquid is reduced by about two-thirds. Serve over brown rice and sprinkle with golden raisins. Traditional Uzbek service is to pile the rice on a large serving platter and top with the chicken and quinces.