

- 🕒 **Occasion:** Any                      🕒 **Total servings:** 6  
🍴 **Cuisine:** Afghani                 🕒 **Calories:**  
👉 **Effort:** Easy                        🕒 **Pre-Prep time:**  
👉 **Best for:** All                        🕒 **Preparation time:** 1 hour  
👉 **How to serve:** Hot
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Afghani Kabli Pulao recipe by [Maham](#).  
Aromatic basmati rice pilaf with carrots, raisins, spices and meat.



### Ingredients:

Basmati Rice - 3 cups  
Beef - 1 kg, Cubed  
Onions - 2 pcs, large(finely chopped)  
[Cumin seeds](#) - 1 tsp  
Cloves - 1 tsp  
[Black pepper](#) - 1 tsp, Whole  
[Salt](#) to taste  
Carrots - 2 medium, grated  
[Raisins](#) - 1/2 cup  
Oil - 1/3 cup

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### Preparation:

Heat oil in a pot. Fry chopped onions until light brown.  
Now add meat and fry till brown.  
Add water, [salt](#) and pepper, cloves and simmer till tender.  
Remove the meat. Cook until 1 cup of stock remains.  
In a separate pan cook the grated carrots in oil until brown.  
Add [raisins](#) and fry [til](#) plump. Drain and set aside.  
Parboil the rice (boil until al dente - do not completely cook the rice!!) and drain the rice.  
Place the rice into a large pan.  
Sprinkle [zeera](#) ([cumin seeds](#)). Pour the meat stock over it and stir.  
Layer the meat and half of the [carrot](#)-raisin mixture over rice.  
Cover the pan tightly and place it in a hot over for 40 mins.  
Sprinkle the rest of [carrot](#)-raisin mixture on top and serve.

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