



Family Chef: A taste of home

Kabsa

by Najla, Boynuyogun Camp,
Turkey

Difficulty: Difficult

Preparation time: 15 minutes

Cooking time: 45 minutes

Ingredients:

1 whole chicken

5-6 cloves

1-2 laurel leaves

1 onion

Black pepper

Red pepper

Cinnamon

1 kg rice



Place the whole chicken in a deep pot. Top it with the cloves, laurel leaves, one whole onion, black pepper, red pepper and cinnamon.



Add water and boil the chicken. When fully cooked, tear the chicken into little pieces and save the broth.



Now for the sauce - chop onion, red pepper and green pepper into little pieces and mix them with olive oil in a separate pot for about five minutes then add half a kilo of grated tomatoes and let it simmer for another five minutes.



Add half of the chicken pieces to the sauce in the stew pot.



Once mixed in with the sauce, add a dash of special kabsa spice along with the chicken broth.



Add one kilo of rinsed rice to the mix and leave it on the stove until the rice is fully cooked.



Then add the rest of the chicken and dinner is ready!



Meet the Chef



Welcome to The World Food Programme's (WFP) Family Chef series. Explore the culinary treasures and cooking abilities of refugees who benefit from WFP's cash-based transfers, an initiative that allows individuals to buy the food they need to cook their traditional dishes.

Crouched in a corner of her living room, with her daughter in her arms and with her son's head on her lap, **Najla** knew it was time to leave. Her family's once quiet street had turned into a war zone. Tanks and fear replaced familiar sounds and the serenity of home. That night, four years ago, they gathered themselves and set out to find refuge in Turkey. Since the night she fled with her husband and children, Najla hasn't seen her mother and sisters who are still living in their hometown in Idleb, Syria. She has now started a new chapter of her life in Boynuyogun refugee camp, located on Turkey's southern border with Syria.

"In my wildest dreams, I never would have imagined that I'd raise my children outside

of Syria, but we find ways to cope. I call my family back home from time to time," Najla explains while holding her stomach. She is pregnant with her third child who will be born a refugee in Turkey. "We don't have the luxury to chat and share stories like we used to, but I'm still glad there's a way to hear my mother's voice, to talk to her about my pregnancy."

To minimise the burden of life away from home, Najla and her husband Nidal have found ways to keep busy. Nidal works in a grocery store where thousands of other Syrian refugees buy food using electronic vouchers provided by the World Food Programme in partnership with the Turkish Red Crescent. Najla has used the time to practice her cooking.

"We usually serve Kabsa on very special occasions in Syria, but I make it regularly because my children love it," she says. "As long as I have my health and my family, every day is a special occasion for me."

