

Bakhsh

Ingredients

- 2 1/2 cups Uzbek short grain rice or [Arborio rice](#)
- 1 1/2 lbs beef chuck, diced
- 2 bunches green onions, chopped
- 2 bunches cilantro, stems included, chopped
- 1 bunch Italian parsley, chopped
- 3 tsp salt, divided
- 2 tsp black pepper
- 1cup olive oil, divided

Directions

Rinse rice until clear using your preferred method. Drain well.

Transfer rice to a large bowl. Add the diced beef, green onions, cilantro, parsley, 2 tsp salt and black pepper. Mix until combined. Add 1/2 cup olive oil and mix well.

Transfer the mixture to a cotton bag or cheese cloth. Tie to close. Set aside.

Bring a large pot of water to boil over high heat. Add the remaining teaspoon of salt. Carefully place the bag with the rice/meat mixture in the boiling water. Boil over medium-low heat for 3 hours, turning the bag around every hour.

Remove from the bag, fluff the rice and serve.