

# Tavuk ?ncik Dolmas?

Traditional Turkish stuffed chicken drumsticks with spiced rice pilaf, pomegranate seeds, and fresh thyme. Perfect for special dinners!

25	30	55	4	Medium
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Tavuk ?ncik Dolmas?

## Malzemeler

- 6 chicken thigh
- 1 cup rice
- 4 tbsp pomegranate
- 1 onion
- 1 clove
- 6 sprig fresh oregano
- 6 tbsp olive oil

## Yap?l???

- Prepare the rice filling**

Heat 2 tablespoons olive oil in a large saucepan over medium heat. Add the diced onion and cook for 5-6 minutes until soft and translucent.
- Add 1 cup rice to the pan and stir constantly for 2-3 minutes until the grains are lightly toasted and coated with oil.
- Pour in 1.5 cups hot water and bring to a boil. Reduce heat to low, cover, and simmer for 15 minutes until water is absorbed and rice is tender.
- Remove from heat and stir in ground cloves and pomegranate seeds. Set aside to cool slightly.
- Prepare the chicken**

Preheat oven to 375°F (190°C). Season all 6 chicken drumsticks thoroughly with salt and black pepper.
- Using a mortar and pestle, crush the 6 sprigs of fresh thyme with 4 tablespoons olive oil until fragrant and well combined.
- Stuff and roast**

Carefully stuff each drumstick cavity with 2-3 tablespoons of the rice mixture. Secure the opening with toothpicks if needed to prevent filling from falling out.
- Place stuffed drumsticks in a roasting pan and brush generously all over with the thyme oil mixture.
- Roast for 25-30 minutes until skin is golden brown and crispy, and internal temperature reaches 165°F (74°C). Baste once halfway through cooking with pan juices.
- Remove from oven and let rest for 5 minutes. Drizzle with remaining 2 tablespoons olive oil before serving.

## ?puçlar?

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Use a sharp paring knife to carefully separate the drumstick meat from the bone, creating a natural pocket for stuffing without tearing the skin.

Cook the rice pilaf until just tender but still slightly firm, as it will continue cooking inside the chicken during roasting.

Let the stuffed drumsticks rest at room temperature for 15-20 minutes before roasting to ensure even cooking.

Brush the herb oil mixture generously over the chicken skin for maximum flavor and a beautiful golden color.

Tent the drumsticks with foil if they brown too quickly during roasting, then remove the foil for the last 10 minutes for crispy skin.

Allow the finished dish to rest for 5 minutes before serving to let the juices redistribute and make carving easier.

Save any leftover rice mixture to serve as a side dish or use in other Turkish recipes like stuffed bell peppers.