

## *Nadi*

This recipe for meat with walnuts is from Saudi Arabia and is best served on a bed of plain rice.

### **Ingredients**

1 lb. ground lamb **or** beef  
  
1/4 cup chopped walnuts  
3 Tbs. butter  
1 orange **or** 1/2 cup orange juice  
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3 Tbs. fresh coriander **or** cilantro  
3/4 tsp. ground allspice  
salt  
black pepper  
2 cups rice  
4 cups water

### **Utensils**

knife and cutting board  
measuring cup  
measuring spoons  
reamer  
frying pan  
spatula  
cookpot  
serving plate

This dish is seasoned to taste. Finely chop the coriander or cilantro leaves and the walnuts. Juice the orange and chop the zest of the orange. The dish can be prepared up to this point in advance. Bring the water to a boil in the cookpot on the stove over medium high heat, then add the rice. Cover the cookpot with the lid, and reduce the heat to low. Cook for 15 to 20 minutes or until the rice is tender. Melt the butter in the frying pan on the stove over medium heat. Add the meat and coriander or cilantro leaves, and sauté for 10 minutes. Add the orange juice and cook for an additional 5 minutes. Add the orange zest, walnuts, allspice, salt, and pepper. Stir well. Place the rice on the serving plate and place the meat mixture on the bed of rice. Serve hot.