**Chıcken pılav**

½ chicken

1 cup rice

1 ½ cups water ( including chicken broth)

2 teaspoons salt

2 teaspoons black pepper

1 tbsp butter

¼ cup olive oil

Place chicken in saucepan, cover with water, add 1 teaspoon salt and cook thoroughly. Take out of broth, remove bones and pick to pieces.

Soak rice in boiling water with 1 teaspoon salt for half an hour, wash with cold water and drain.

Boil chicken broth and add rice. Add more boiling water if broth does not cover rice. Add butter and olive oil and cook until broth is absorbed. Place chicken pieces on top and leave over low heat to brew.