Serves: 8-10

Ingredients:

1 cup uncooked basmati rice
6 cups water, divided
2 tablespoons and a pinch of salt
2 ½ cups plain yogurt
1 tablespoon pepper
2 tablespoons and a pinch of saffron
5 eggs
1.5 pounds chicken tenderloins
2 tablespoons melted butter
1 cup dried barberries

Directions:

• Preheat oven to 350 °F (180 °C).

• In a medium saucepan over high heat, combine basmati rice, 1 ¾ cups of water, and a pinch of salt. Bring to a boil, uncovered. Stir, reduce heat to simmer, cover, and cook for 25 to 30 minutes. Set aside.

• In a large bowl, combine yogurt, pepper, and remaining salt. Set aside.

• In a small bowl, add 2 tablespoons of saffron to ¼ cup of boiling water (creating bloomed saffron) and stir well.

• Add the bloomed saffron, 5 eggs, and cooked rice to the yogurt mixture, stirring well after adding each item. Set aside.

• In a medium saucepan, bring the remaining 4 cups of water to a boil, then add a pinch of saffron to the water. Add chicken tenderloins to the water and boil for 10 minutes. Let cool and then shred the chicken by hand.

• Line an oven-safe pan with foil and add 2 tablespoons of melted butter to the pan. Line the bottom of the pan with 1/3 of the yogurt-rice mixture. Add shredded chicken and top with the remaining yogurt-rice mixture.

• Bake in a preheated oven for 30 minutes. Remove pan from oven and let cool for 10 minutes. Once cool, carefully turn the pan over, remove foil, and transfer to a serving dish. Sprinkle with dried barberries and serve.

Recipe courtesy of Wells Fargo small business customer Sadaf Salout — chef and owner of Sadaf, a Persian restaurant in Encino, California.