

Levantine Arabic transcript:

هبة: وشو هي اشهر الطبخات الموجودة في الاردن.
هديل: أكيد المنسف, أكيد. المنسف.. الرز "mostly of course" أصفر بحطوا جميع
وبعملوا.. يعملوا.. لبن.. بعدين بحطوا أكيد خروف.. "you can use" جاج "chicken" وبحطوا
بقدونس "and" مكسرات مثلا "for instance" "almonds" "pine nuts".

English translation:

Heba: What are the most famous dishes in Jordan?

Hadeel: of course, *mansaf*, of course! *Mansaf* is rice, mostly yellow, with *jameed*¹ that they make from cooked yogurt and meat. You can also use chicken. You put in parsley and nuts, for instance, almonds and pine nuts.

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¹ Jameed is a type of dried yogurt used in cooking