



Musakhan Express

An express way to cook and enjoy this favorite traditional Palestinian recipe.

Nutrition Facts Per Serving: Calories 1012, Protein 61g, Carbs 107g, Fat 39g

Cooking process and additional ingredients added at home will affect the total value.

Preparation Time: 5 min, **Cooking Time:** 55+ min



INGREDIENTS

Chicken

Onion

Sumac

Spices

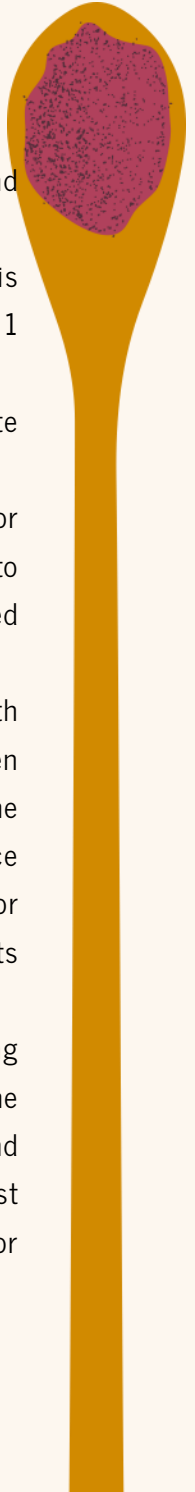
Olive Oil

Salt

Pine Nuts

Saj Bread

METHOD



1. Preheat oven to 180°C.
2. Transfer marinated chicken and onion to a baking dish and arrange in one layer.
3. Bake uncovered for about 30 minutes or until chicken is done but not falling apart. If getting too dry, moisten with 1 TBS water. Onions must be cooked but not burned.
4. Add remaining sumac to cooked chicken, then taste seasoning and adjust salt to taste.
5. Heat a skillet over medium heat, add 1/2/3 TBS olive oil (for 2/4/6 persons) and when just hot add pine nuts and stir to toast until light golden. Drain and add them to the cooked chicken and toss gently to mix.
6. Place Saj bread on counter or a large tray then brush both sides with some of the remaining oil and then with chicken drippings. Carefully transfer one piece of chicken with some of the onions and nuts on the Saj loaf then roll and replace in same baking dish the chicken was cooked in. Repeat for remaining chicken and Saj. Make sure that all onion and nuts have been included in the wraps.
7. Brush rolls with some oil and drippings and return baking dish to oven and bake for 25 minutes or until hot and the bread just starts to change color. Check every 5 minutes and brush with more oil and drippings. Remove from oven, rest for 2 minutes then serve hot with salad, yogurt and/or hummus on the side.

BON APPETIT