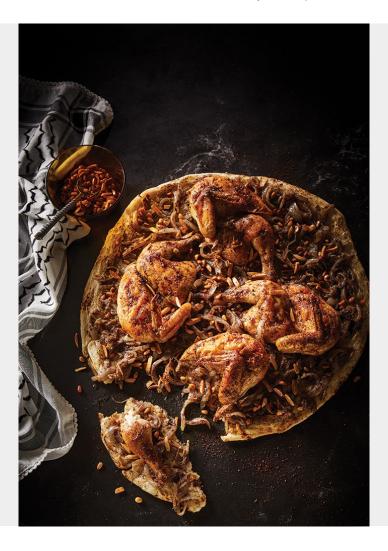
# **MUSAKHAN**

Posted on December 20, 2024 by mostafa



## ingredients Roast Chicken:

- 2 chickens (1.25kg each), quartered
- 1/4 cup olive oil
- 2 tsp ground allspice
- 1 tsp ground cinnamon

- 2 tsp salt
- 1 tsp ground black pepper
- 1 tbsp ground sumac
- 3 bay leaves
- 1 lemon, juiced

### **Sumac Onions:**

- 8 large yellow onions, thinly sliced
- ¾ cup olive oil
- 2 tsp salt
- ¾ cup ground sumac

#### **Pan-Fried Nuts:**

- 3 tbsp olive oil
- ½ cup pine nuts
- ¼ cup slivered almonds
- 6 taboon breads

### instructions

- 1. Preheat your oven to 350 F. Line a baking tray with wax paper.
- 2. Brush the chicken with olive oil on both sides; sprinkle evenly with allspice, cinnamon, salt, pepper and sumac. Arrange on a baking tray; add bay leaves and squeeze the lemon on top.
- 3. Bake in the oven for 50 minutes until chicken skin is crispy, check for doneness.
- 4. Meanwhile, slice the onions lengthwise into thin slices and place in a bowl. In a large pot over medium heat, add olive oil, add the sliced onion and turn to coat.
- 5. Sprinkle with salt to help onions wilt and add a little more olive oil; cook stirring occasionally for 50 minutes or until the onions soften and wilt; mixture will shrink.

  Add sumac to the onion and mix well until the onion mixture turns color from the sumac; add

more sumac to taste, if desired.

- 6. In a pan over medium heat, add the olive oil and wait till it shimmers; add the pine nuts and cook stirring constantly until golden brown, about 2 to 3 minutes, set aside. Add the almonds, and cook stirring constantly until golden brown, 3 to 4 minutes. Set aside.
- 7. Remove the chicken from the oven, add the chicken juices to the onion mixture and mix well.
- 8. To prepare the taboon bread, place on a baking tray; ladle some of the onion mixture juices on the bread and using your hands spread evenly. Repeat with the others.
- 9. Bake in the oven for about 7 minutes to slightly warm and crisp up the bread.

10. To serve, ladle a ¾ cup of onions on the bread spreading evenly. Sprinkle with sumac; top with a piece of chicken, cover with a little more onion and sumac, top with the pan-fried nuts. Serve immediately.

