Main dishes / Jordan

Musakhan



Chicken with onion and sumac on taboon bread soaked in olive oil.

Time 125 min **Servings** 6

What you'll need.

- ☐ 1.6 kg Chicken — in pieces
- ☐ 1.5 kg Onions
- ☐ 60 g Sumac
- ☐ 250 ml Olive oil
- ☐ 6 piece Taboon flatbreads
- ☐ 80 g Pine nuts
- ☐ 2 tsp Ground allspice
- ☐ 1 tsp Ground cardamom
- ☐ 1 tsp Ground cinnamon
- ☐ 300 ml Yoghurt — to serve
- ☐ Salt and pepper — to taste

Let's make it.

01 Rub the chicken with salt, pepper, allspice, cardamom and cinnamon and leave it half an hour.

02 Slice the onions into thin half-moons; a kilo and a half takes about twenty minutes.

03 Stew the onions in the olive oil over a low heat for forty minutes, until translucent and sweet.

04 Stir two-thirds of the sumac and salt into the onions and give them five more minutes.

05 Brown the chicken and roast it at 200 °C for twenty-five minutes.

06 Toast the pine nuts in a dry pan until golden, watching that they do not scorch.

07 Lay down the bread, the onions on it, the chicken on top, spoon over the pan oil and scatter with sumac and nuts.

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