

Musakhan

Ingredients

- 3 lbs chicken parts
- For the marinade
 - 6 cloves garlic, crushed
 - 1/2 cup lemon juice
 - 1/3 cup olive oil
 - 1 1/2 Tbsp sumac
 - 1 Tbsp ground allspice
 - 1 1/2 tsp salt
 - 1 1/2 tsp ground cumin
 - 1 1/2 tsp ground coriander
 - 1 1/2 tsp ground cardamon
 - 1 1/2 tsp ground cinnamon
- For the onions
 - 1/3 cup olive oil
 - 3 lbs red or white onions, sliced
 - 3 Tbsp sumac
 - 1 tsp salt
- For the final dish
 - 4-6 *taboon* or *naan* bread
 - 1/4 cup pine nuts or sliced almonds, toasted
 - 1 small bunch cilantro, chopped (optional)

Directions

Wash and pat dry chicken.

Mix all the marinade ingredients in a large bowl. Add chicken and rub marinade all over. Cover and refrigerate for 5 hours. Remove from the refrigerator and let stand at room temperature for 1 hour before cooking.

Preheat oven to 350°F.

Transfer chicken and marinade to a baking dish. Bake in the oven for 1 hour.

While the chicken is baking, prepare the onions. Heat the olive oil on a frying pan over high heat. Add the sliced onions and fry for 5 minutes, stirring frequently. Turn the heat down to medium and stir in the sumac and the salt. Continue cooking until the onions are caramelized, stirring frequently, around 15 to 20 minutes. Set aside.

Once the chicken is done, remove the baking dish from the oven and transfer the chicken to a dish. Add the *taboon* or *naan* to the baking dish and allow to soak in the sauce.

Transfer the bread to a serving dish. Spread the caramelized onions on top of the bread and top with the chicken. Garnish with toasted pine nuts and chopped cilantro.