

Musakhan (Palestinian Chicken with Onions & Sumac)

Student Name:	Salma Akleek
Meal Name:	Musakhan (Palestinian Chicken with Onions & Sumac)
Origin:	Palestine

Ingredients:

1. Whole chicken (cut into pieces)
2. Large onions (about 4–5)
3. Olive oil
4. Sumac spice
5. Salt
6. Black pepper
7. Allspice (optional)
8. Pine nuts (toasted)
9. Taboon bread (or flatbread)

Directions:

1. Cook the chicken with a little salt, pepper, and allspice until done.
2. In a large pan, fry sliced onions in plenty of olive oil until soft and golden.
3. Add sumac to the onions and mix well.
4. Place the bread on a tray, soak it lightly with the onion and olive oil mixture.
5. Arrange the chicken pieces on top of the bread.
6. Cover the chicken with more onion and sumac mixture.
7. Sprinkle toasted pine nuts on top.
8. Serve hot, traditionally eaten with hands.

Notes:

Musakhan is considered the national dish of Palestine. It is usually served for family gatherings and special occasions.