

## **Roast Chicken with Sumac, Za'atar and Lemon**

A traditional Palestinian dish called M'sakhan, meaning warmed)

Adapted from Yotam Ottolenghi

1 good-sized chicken divided into quarters or eighths  
2 red onions, thinly sliced  
2 garlic cloves, crushed  
4 Tablespoons olive oil  
1½ teaspoons ground allspice  
1 teaspoon ground cinnamon  
1 Tablespoon sumac  
1 lemon, very thinly sliced  
Scant one cup of chicken stock or water  
1½ teaspoon salt  
1 teaspoon freshly ground pepper  
4 teaspoon olive oil  
6 Tablespoon pine nuts  
4 Tablespoons chopped parsley

1. In a large bowl, mix the chicken with the onions, garlic, olive oil, spices, lemons, stock salt and pepper. Cover and leave in the fridge to marinate a few hours or overnight.
2. Preheat the oven to 400 degrees. Transfer the chicken and its marinade to a baking pan large enough so pieces aren't squeezed together. They should be positioned skin side up. Sprinkle the za'atar over the chicken and onions and put the lemon pieces over the chicken. Roast for 30 to 40 minutes, until the skin is browned and the chicken is cooked.
3. Heat the olive oil in the medium-sized frying pan, add the pine nuts and a pinch of salt and cook over medium heat, stirring constantly, until they turn golden. Transfer to a plate with paper towels to absorb the fat.
4. Transfer the chicken and onions to a serving plate and finish with the parsley and pine nuts.