**PALESTINIAN RECIPES**

**Roast chicken with sumac, za’atar and lemon**

(Adapted from Jerusalem: A Cookbook by Yotam Ottolenghi and Sami Tamimi)

A mouth-watering recipe from Yotam Ottolenghi and Sami Tamimi – two creative chefs who have highlighted meals made with delicious ingredients from the region of Jerusalem

**PREPARATION METHOD**

1. In a large bowl, mix the chicken with the onions, garlic, olive oil, spices, lemon, stock or water, salt and pepper. Leave in the fridge to marinate for a few hours or overnight.

2. Preheat the oven to 200°C/Gas Mark 6. Transfer the chicken and its marinade to a baking tray large enough to accommodate all the chicken pieces lying flat and spaced apart. They should be skin-side up. Sprinkle the za’atar over the chicken and onions and put the tray in the oven. Roast for 30–40 minutes, until the chicken is coloured and just cooked through.

3. Meanwhile, melt the butter in a small frying pan, add the pine nuts and a pinch of salt and cook over a moderate heat, stirring constantly, until they turn golden. Transfer to a plate lined with kitchen paper to absorb the fat.

4. Transfer the hot chicken and onions to a serving plate and finish with the chopped parsley, pine nuts and a drizzle of olive oil. You can sprinkle on more za’atar and sumac, if you like.

**INGREDIENTS**

Total time required: 60 minutes Serves 4

- 1 large organic or free-range chicken, divided into quarters: breast and wing, leg and thigh
- 2 red onions, thinly sliced
- 2 garlic cloves, crushed
- 4 tbsp Fairtrade Palestinian olive oil
- 1½ tsp ground allspice (pimento)
- 1 tsp ground cinnamon
- 1 tbsp sumac
- 1 lemon, thinly sliced
- 200ml chicken stock or water
- 1½ tsp salt
- 1 tsp freshly ground black pepper
- 2 tbsp Palestinian za’atar
- 20g unsalted butter
- 50g pine nuts
- 4 tbsp chopped flat-leaf parsley

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PALESTINIAN RECIPES
Zaytoun’s Olive Oil and Za’atar

Zaytoun Olive Oil is an award winning Fairtrade and Organic oil and our flagship product. The olive tree characterises the Palestinian landscape and it provides income to over 100,000 farmer families across the West Bank. It also symbolises the long and deep connection families have with their land, nurtured through traditional organic farming practices that preserve precious land and water for future generations.

As farmer and mother Um Hamza says “We endure occupation and political hardship, the only friend to us is the land, so how can we poison it with chemicals?”

Zaytoun’s za’atar is a traditional Palestinian recipe – a mix of hand-picked thyme, lemony sumac, sea salt and toasted sesame seeds. It’s a delicious zesty seasoning, and a luscious snack served with a dip of olive oil and crusty fresh bread.

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