

Zataar Chicken and Lebanese Rice Pilaf Recipe



Za'atar Chicken

- 6 lb chicken (either breasts or thighs)
 - 3 red onions fine diced
 - 1 tbsp Za'atar spices
 - 1 tbsp Sumac
 - ½ cup Olive oil
 - ½ cup fresh lemon juice and zest
 - Fresh Parsley leaves
 - Salt & Pepper 1 tsp each
1. Marinate Chicken in olive oil, spices, salt and pepper, lemon juice and lemon zest. Let marinate for up to 24 hours in the fridge.
 2. Fine dice 3 red onions and add to the chicken mixture.
 3. Chiffonade the parsley leaves and add to the chicken mixture.
 4. In a large fry pan heat oil oil over medium high heat for

1 - 2 minutes then slowly add chicken and sear the meat for 3 - 5 minutes on each side (or until meat has a golden brown exterior). Then turn heat down to medium and cook until the chicken reaches an internal temperature of 165 degrees fahrenheit for at least 15 seconds.

5. Once the chicken is fully cooked take off heat and let rest 5 minutes before serving over rice or with pita bread.

Lebanese Rice Pilaf

- Vermicelli
- 6 cups Basmati Rice
- 12 cups water
- 2 ½ tbsp Olive Oil
- ½ cup toasted pine nuts
- Salt & Pepper
- Sumac
- Fresh Parsley leaves chopped

1. In a medium stock pot, heat the olive oil on medium high heat. Add the vermicelli and continuously stir to toast it evenly. Vermicelli should turn a nice golden brown, but watch carefully not to over-brown or burn it (If it burns, you must throw the vermicelli away and start over).

2. Add the rice and continue to stir so that the rice will be well-coated with the olive oil. Season with salt.

3. Now add 12 cups of water and bring it to a boil until the water significantly reduces (see the photo below). Turn the heat to low and cover.

4. Cook for 15-20 minutes on low. Once fully cooked, turn the heat off and leave the rice undisturbed in its cooking pot for 10-15 minutes, then uncover and fluff with a fork.

5. Transfer to a serving platter and top with the Za'atar chicken and toasted pine nuts. Enjoy!

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- Pro Tips: Toasting the vermicelli in EVOO as a first step is what gives this rice great flavor. Do not skip this step! Let the rice rest for 5 to 10 minutes before serving. Lebanese rice is not meant to be sticky.