

MUSAKHAN

INGREDIENTS

Feel free to cut the recipe half

- 10 Large Onions
- 3 – 3.5 Lbs. of Chicken cut into 4 pieces (you can use any cut of chicken, with skin)
- Ground Cardamon
- Ground [Sumac](#) Spice (it may be difficult to find this and so please see online link for purchase)
- Salt
- Black Pepper
- 4 ¼ cups Olive Oil (extra virgin preferred)
- ¾ cup of Pine Nuts or Almonds (depending on your preference)
- Naan Bread or Tortillas

TOPPING

- Plain yogurt (optional)

TO PREPARE IN ADVANCE

- Please chop all 10 onions into medium to small cubes

UTENSILS

- 1 Medium Stock Pot
- 1 Large Sautee Pan (*must be able to go in oven*)



OR



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