



Chicken Musakhan

Ingredients

- 1500 g Whole chicken, cut into pieces
- 6 cups Water
- 0.75 cup Olive oil
- 3 Mediums Onions, finely chopped
- 1 cube Maggi® Chicken Bouillon
- 0.25 tsp Ground Black Pepper
- 2 tbsp Sumac
- 3 tbsp Nuts, pine nuts, dried
- 6 pieces Iranian bread

Instruction

1. Place chicken and water in a large pot and bring to boil. Remove froth as it appears then simmer for 45-50 mins or until chicken is cooked. Remove chicken and throw away the water. Set aside to cool. Remove and throw bones and skins. Flake chicken to strips and keep aside.
2. Warm olive oil in a pot; add onions and fry for 5 mins or until the onions become tender.
3. Add the prepared chicken strips, crumbled MAGGI® Chicken Bouillon cube, black pepper, sumac and pine seeds. Simmer and stir for 2 mins or until all are well combined (add salt if it's needed).
4. Add some chicken mixture evenly on a center of each piece of bread. Roll bread and place it in a baking dish.
5. Brush with some olive oil the top of each roll. Bake in a 230°C preheated oven until bread becomes slightly brown in color.

Nutrition

Carbohydrates	53.42 g
Energy	1080.36 kcal
Fats	76.57 g
Protein	47.5 g

55 Minutes

7 Servings