



Sumac Sheet Pan Chicken

4 Servings

- 1 1/2 Lbs Chicken Thighs, Boneless, Skinless (or breasts)
- 1/2 Cup Olive Oil
- 2 Tbsp Sumac
- 1 Lg Red Onion, Sliced
- 1 Lemon, Sliced

Preparation:

We really want the chicken to absorb the flavors on the oil, Sumac and onion, so we are going to score it by slicing the top.

Put the scored chicken in a large ziplock bag. Mix the olive oil and Sumac and pour into bag with chicken, mix well, then add the sliced onion and gently mix in. Place bag in fridge for a couple of hours up to 8 hours.

When ready to cook, preheat oven to 375°.

Remove your chicken and onions from bag and place on sheet pan. Top with sliced lemon, and bake for about 30 minutes. Make sure that your chicken is at 165°.

Serve with the Israeli Chopped Salad and pita bread.

Really easy to make make and delicious!

Enjoy!