

## CHICKEN MOLOKHIA

### (A DISH TO WARM YOUR HEART)

Molokhia (Jew's Mallow) is a leafy plant that is prepared by removing the central spine from the leaves, and then chopping the leaves finely with garlic and coriander. The dish generally includes some sort of meat, such as chicken or beef. It is appreciated across the Middle-East and well known to be a festive dish, as it gathers families over lunch, mostly on holidays.

#### ◆ INGREDIENTS

- ½ kg chicken
- 2 bay leaves
- 2 cinnamon sticks
- 1 large onion
- 1½ liters water
- 2 tsp salt
- 1 can (850g) Cortas molokhia
- 100g fresh, chopped coriander
- 6 cloves garlic, peeled and minced
- 1 tbsp butter
- ½ cup lemon juice
- 1 tsp pepper
- 3 loaves bread, toasted
- 2 white onions, chopped
- 1 cup cortas grape vinegar
- 4 cups cooked round white rice
- Salt, to taste



#### ◆ METHOD

In a large pot, put together the water, chicken, bay leaves, cinnamon sticks, and salt. Bring to a boil. Lower the heat and simmer, skimming off the foam that forms on the surface. Leave it until the chicken is cooked. Remove the chicken and strain the stock.

In a large pot, heat the butter and add minced garlic. Stir until golden. Add the coriander and stir. Add the chicken stock and bring to a boil. Add the Cortas molokhia and pepper. Lower the heat and simmer for about 15 minutes. Add the lemon juice and boil for another 5 minutes.

Combine the onions and CORTAS vinegar, in a separate dish and set aside.

#### ◆ SERVING TIP

In each plate, spoon some some rice then layer chicken, molokhia and onion mixture. Top with crumbled toasted pita bread and enjoy

**Sahtein!**