



SUMAC-MARINATED CHICKEN THIGHS

Servings: 12

Ingredients

- 2 ounces lemon juice
- 2 tablespoons fresh rosemary, chopped
- 2 tablespoons ground sumac
- 2 tablespoons canola oil
- 1 tablespoon salt
- 12 chicken thighs, skinless, boneless

Directions

In a mixing bowl, combine the lemon juice, rosemary, sumac, canola oil and salt. Whisk until combined. Pour the mixture over the chicken thighs; toss to coat the chicken evenly with the marinade. Cover the marinated chicken and refrigerate for 24 hours.

Preheat the oven to 375 F.

Remove the chicken from the refrigerator and lay out on a baking tray. Place the chicken in the oven and cook for 30 to 35 minutes, or until the internal temperature reaches 165 F. Remove from the oven and keep hot until ready to serve.

Side dishes

- Turmeric Rice
- Sautéed Green Beans



Celebrating Food, Art & Culture

