

## MORTON & BASSETT SPICES®

# Za'atar Roasted Chicken



- 1/3 cup extra virgin olive oil
- 1 teaspoon salt
- 1 teaspoon Morton & Bassett Fine Ground Black Pepper
- 2 garlic cloves, minced
- 4 tablespoons Morton & Bassett Za'atar
- 2 lemons
- 1 1/2 pounds boneless chicken thighs
- 1/4 cup almonds, chopped roughly
- 2 teaspoons flat leaf parsley, minced
- 4 pieces flatbread

Preheat the oven to 375F. In a medium mixing bowl, combine olive oil, salt, pepper, garlic, za'atar, and the juice from 1 lemon. Add chicken thighs and toss to coat the meat well. Heat an oven-safe cast iron pan on the stovetop to medium heat/high heat. Add the chicken thighs, and pour any additional marinade over the top. Let the chicken sear for 2 minutes on one side and then flip each thigh over. Cut the remaining lemons into thin slices, and place in and around the chicken. Place cast iron pan into the oven and roast for 25-35 minutes until chicken is done through. While the chicken is roasting, in a small frying pan, toast chopped almonds for about 3 minutes until starting to brown. Serve chicken hot with flatbread, toasted almonds and parsley.



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