

A Very Israeli Rosh Hashanah

SKILLET CHICKEN WITH DATE SYRUP, SUMAC & TAHINI

By Adeena Sussman

Ingredients:

For the sauce

- 1/2 cup pure tahini paste (I use Soom)
- 1/2 cup silan (date syrup)
- 1 tablespoon dried sumac, plus more for sprinkling
- 4 cloves garlic, very finely minced
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

For the chicken:

- 2 tablespoons olive oil
- Kosher salt and freshly ground black pepper to taste
- 4 skin-in, bone in chicken thighs (about 1 1/2 pounds), trimmed of excess fat
- 1 jumbo or 2 medium onions, (1 pound total), very thinly sliced
- 20 whole garlic cloves, pierced with the tip of a small paring knife
- 1/2 cup hot low-sodium chicken stock
- Fresh chopped cilantro or parsley for garnish
- 2 chopped pitted medjool dates, for garnish

To Prepare:

Make the sauce: In a medium bowl whisk together the tahini paste, silan, sumac, garlic, salt, and pepper; reserve.



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To Prepare cont'd:

Make the chicken:

- Preheat the oven to 400°F.
- Season the chicken generously on both sides with salt and pepper (Don't skimp! This is your chance to build flavor).
- Heat 1 tablespoon of the oil in a heavy 10-inch skillet over medium-high heat. Add the chicken, skin side down, and brown, resisting the urge to move the chicken and check the underside, until the skin is golden and the fat is rendered, 4-5 minutes. Flip the chicken and brown an additional 3 minutes. Transfer the chicken to a plate and cover with foil to keep warm.
- Drain and discard all but 2 tablespoons of the fat, then add the onion and garlic cloves and cook, stirring, until the onions are golden and the garlic begins to soften, 8-9 minutes.
- Return the chicken to the pan, then pour the reserved sauce on top and transfer the skillet to the oven. Bake until the chicken is cooked through, the skin is caramelized, and the garlic cloves are roasted and golden, 20-25 minutes. Remove from the oven, then temporarily remove the chicken to a plate and keep warm.
- Add the stock to the onions and tahini in the pan, bring to a boil, reduce the heat and cook the mixture, stirring, until it becomes saucy. Season with salt and pepper.
- Spoon some of the onion sauce among 4 plates, top each sauce with a piece of chicken, then spoon the rest of the sauce over the chicken, Sprinkle with additional sumac and garnish with cilantro and chopped dates.

