

Musakhan Wraps

Serves 4

Recipe very slightly adapted from Anas Atassi's new book [Sumac](#).

Anas explains, "This recipe is an ode to sumac - originally from Palestine, where they serve a whole chicken flavored with sumac on bread, topped with a whole lot of sumac-spiced onions. Using the same ingredients, I make a Syrian version by shredding the chicken, then frying it with onion and sumac and rolling it up in flatbread."

4 boneless skinless chicken thighs
1 a'atryaat (2 cinnamon sticks, 2 cloves, 3 green cardamom pods, and 1 bay leaf tied in a bundle)
2 teaspoons Diamond Crystal Kosher salt (or 1 teaspoon Morton's Kosher salt)
¼ teaspoon black pepper
4 tablespoons extra-virgin olive oil
3 large onions, yellow or red or a mix, thinly sliced
2 tablespoons of sumac
3 tablespoons pine nuts (toasted)
4 large or extra-large size flour tortillas (sometimes labelled for burritos)
½ cup plain Greek yogurt (or [Tofutti sour cream](#) if you want to keep this dairy-free)
1 clove garlic, grated on a microplane grater or chopped very fine
2 tablespoons freshly squeezed lemon juice
¼ teaspoon salt
⅛ teaspoon pepper
2 tablespoons freshly chopped dill (optional but delicious)

1. Bring a large pot of water to a boil. Add the chicken thighs, a'atryaat (spice bundle), and salt and pepper. Simmer the chicken for 20 minutes, until cooked through.
2. While the chicken is cooking, make the yogurt sauce. Mix yogurt or Tofutti sour cream, garlic, lemon juice, salt, pepper and dill, if using. Set sauce aside.
3. Drain the chicken thighs and cool. Discard the spice bundle. When chicken is cool enough to handle, shred the meat with your fingers.
4. In a pot, heat 2 Tablespoons of the olive oil over medium-low heat. Sauté the onions for 7-9 minutes, or until softened. Add the shredded chicken, sumac, pine nuts, and the remaining 2 Tablespoons of olive oil. Fry everything together for an additional 5 minutes. Add salt and pepper to taste.

5. Place a few spoonfuls of the shredded chicken mixture onto each flatbread. Fold the sides of the flatbread toward the inside over the filling, and then fold into a rectangular parcel.
6. Heat a frying pan over high heat and cook the wraps for 2 minutes on each side until golden and crispy. Serve them warm with yogurt sauce.