



# Fatteh

Chicken Fatteh is a traditional Middle Eastern dish consisting of layers of toasted pita bread, spiced chicken, yogurt, and aromatic sauces. It's a flavorful and satisfying dish with contrasting textures.

## Recipes

- 4 boneless, skinless chicken breasts
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1/2 teaspoon ground turmeric
- Salt and pepper to taste
- 4 large pita bread rounds
- 2 cups plain yogurt
- 2 tablespoons tahini
- 2 tablespoons lemon juice -

## Steps:

1. Preheat the oven to 375°F (190°C).
2. In a bowl, mix together the olive oil, minced garlic, ground cumin, ground coriander, ground turmeric, salt, and pepper to create a marinade.
3. Place the chicken breasts in the marinade, ensuring they are fully coated. Let them marinate for at least 30 minutes, or refrigerate overnight for enhanced flavor.
4. Heat a grill pan or skillet over medium-high heat. Grill the marinated chicken breasts for about 4-5 minutes per side, or until they are cooked through. Remove from heat and let them rest for a few minutes. Slice the grilled chicken