P U L L E D C H I C K E N

Ingredients
Green pepper
mushroom
Carrots
Potatos
1.5 tablespoon of capsicum molasses
3 tablespoons of tomato molasses
6 cloves of garlic
Half a teaspoon of nutmeg
A teaspoon of onion powder
A small spoon of ginger
A small spoon of turmeric
Half a teaspoon of pepper
3 teaspoons sumac
Half a teaspoon of cloves
Half a teaspoon of Hill
2 teaspoons ground coriander
Juice of one lemon
Half a teaspoon of cinnamon
A cup of olive oil
2 teaspoons salt
liter of water
1400 grams of chicken

Directions
First we cut the broiler from the back area and get rid of it, then we press on the broiler a little so that the bones of the broiler break, then we wash the chicken with water and after washing we put in a bowl of water, salt, a little vinegar, bay leaf, then we stir the mixture and then put the chicken pieces in The bowl and leave it for an hour. To prepare the sauce: put in a blender a liter of water, olive oil, lemon juice, sumac salt, cardamom powder, cinnamon powder, black pepper, dried coriander, ginger powder, turmeric, onion powder, nutmeg, cloves, garlic, tomato molasses and molasses. pepper and then mix them well. After an hour has passed for the chicken pieces in the water bowl, we take the chicken pieces out of the water bowl and put them in another bowl, then add the previous sauce for the chicken pieces, close the bowl and put them in the fridge for 6 hours. After 6 hours have passed since the chicken pieces, we take them out of the refrigerator and then we take the chicken pieces and put them in the oven tray and put with the chicken pieces of potatoes and carrots cut into medium-sized pieces, then we pour the sauce on the chicken pieces, then we cover the tray in butter paper well, and from Then tin foil well. Then we put the tray in the oven, at 200 degrees for an hour. After an hour, we take out the chicken pieces from the oven and get rid of the paper wrapped on the tray, then we grease the chicken pieces with the sauce in the tray, then add the mushroom pieces, and cut the bell peppers, and then we return the tray to the oven but put them in the lower layer of the oven and turn on Heat the oven from the top only and leave them until they are all grilled, then the chicken is ready..

Bon Apetit!