



HAMIN MACARONI

CHICKEN NOODLE HAMIN

Introduction

The dish of impressive look is especially popular with Sephardic Jews in one of Jerusalem's quarters. It is a variation on cholent, this time with pasta. It is usually prepared for the Sabbath, and left in the oven overnight.

INGREDIENTS (6-8 PORTIONS)

- ½ kg (1,102 lbs) of thick spaghetti, bavette, or maccheroni
- 4 chicken drumsticks (divided into thighs and drumsticks)
- 2 onions
- 10 cloves of garlic, unpeeled
- 4 salad potatoes
- 4-6 eggs
- 200 ml (6,75 us fl oz) of broth or water
- ½ of teaspoon turmeric
- ½ of teaspoon of cinnamon
- salt, pepper
- 2 tablespoons of vegetable oil

Preparation method

• Step 1

Cook the pasta for 2 minutes less than instructed on the package.

• Step 2

Season the chicken with salt and pepper, set aside for 20 minutes.

• Step 3

Heat the oil in a large oveproof pot and brown the chicken on all sides. Remove the chicken from the por and set aside.

• Step 4

Slice the onions and fry them with garlic cloves in the same oil until golden brown, take it out from the pot.

• Step 5

Wash, peel and cut the potatoes into ½ inch (1,27 cm) thick slices.

- **Step 6**

Line the bottom of the pot with potatoes, add the pasta, onions, garlic and meat.

- **Step 7**

Place the shelled eggs on top.

- **Step 8**

Mix the broth with cinnamon and turmeric, pour it over the ham. Cover and bake at 215°F (100°C) for 8 hours or overnight.

Smaczego!