

# chicken with yallateef

## Ingredients

- 1kg chicken fillets, washed and cut
- 1 tbsp Yallateef (see separate recipe)
- ½ lemon, squeezed
- ½ tsp salt
- 1 tbsp rice bran oil

## Method

- Put oil into pan, when hot carefully place the chicken into the pan (be sure to be cautious of splattering hot oil)
- When chicken is golden brown underneath, they are ready to turn over (about three minutes)
- Add the yallateef to the chicken
- When ready squeeze the lemon over the chicken
- Serve with Fattoush (see separate recipe)