

supper club by avec

thank you for your support!

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menu

- seeded crackers with roasted beet muhammara and labneh cheese
 - fattoush salad with pickled turnips, cucumbers, crisp pita and sumac vinaigrette
 - rotisserie chicken with persian rice, and hearth baked pita dessert
 - caramel blondie
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instructions

fattoush salad

- toss fattoush salad with sumac vinaigrette

rotisserie chicken

- preheat oven to 450.
- remove lid from chicken container and take out the sauces.
- place container with chicken into oven and cook for about 15 minutes or until chicken is hot and beginning to brown.
- in the meantime begin to heat the rice. transfer rice to a microwave safe bowl. add 1 tablespoon of water and cover with a damp paper towel. place in microwave and cook in 1 minute increments until rice is hot.
- fluff rice and transfer to a large serving platter. when the chicken is ready transfer to a cutting board and chop into quarters. place chopped chicken over rice and drizzle with provided sauce.

dessert

- ready to enjoy!

