

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2009/08/19/musakhan-spring-rolls/>

Musakhan Spring Rolls

From: Family Recipe / Servings: 30 Spring Rolls

Dough

In a bowl, mix 1/3 cup olive oil, 1 tsp sumac, salt and 1/4 tsp black pepper.

Spring roll wrappers Or
Samosa leaves

Cut chicken breasts into thin strips.

Filling

Add chicken to the mixture in the bowl, and mix well.

500 g chicken breast fillets

In a pot, mix 1/3 cup olive oil, 3 tsp sumac, salt, and 1 tbsp lemon juice.

1/2 large yellow onion

2/3 cup olive oil

Cut onion into pieces.

4 tsp sumac

Add onion to the pot, stir for about 5 minutes, then add the chicken and cook it for about 10 minutes.

1 tbsp lemon juice

You have two choices:

Salt

1- Continue cooking the chicken in the pot.

1/4 tsp black pepper

2- Put the chicken and onion mixture in an oven dish, and continue cooking it in the oven (as I did, I put it in an oven dish, cover with aluminum foil, and cook it for about 30 minutes, then remove the foil and continue cooking it for about 5 - 10 minutes).

Pine nuts – optional

Corn oil for brushing

You can choose the method you prefer, but the most important thing is to make sure that the chicken is completely cooked.

After that, let the filling cool.

Wrap.

Brush the top with corn oil.

Bake it until golden brown in color.

Notes and Tips

I used samosa leaves.

You can adjust the amount of the sumac as you like.