

Fusion Fattah Delight

Experience a unique fusion of Egyptian Fattah with a zesty Mexican chicken mole sauce, creating a harmonious blend of flavors.



Mexican

45 min

Total time

Intermediate

Difficulty

550

kcal / serving

Ingredients

- For Fattah:
- 1 pita bread
- 1 cup cooked rice
- 1/2 cup cooked chickpeas
- 1/4 cup yogurt
- 2 cloves garlic, minced
- Salt and pepper to taste
- For Chicken Mole Sauce:
- 1 chicken breast
- 2 tablespoons chili powder
- 1 tablespoon cocoa powder
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cumin
- 1/4 cup tomato sauce
- 1/4 cup chicken broth
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 350°F (180°C).
- 2 Cut the pita bread into bite-sized pieces and toast in the oven until crispy.
- 3 In a bowl, mix the cooked rice, chickpeas, yogurt, garlic, salt, and pepper to make the Fattah base.
- 4 Cook the chicken breast and shred it.
- 5 In a saucepan, combine chili powder, cocoa powder, cinnamon, cumin, tomato sauce, chicken broth, salt, and pepper. Cook until thickened.
- 6 Place the Fattah on a plate, top with the shredded chicken, and pour the mole sauce over it.
- 7 Serve hot and enjoy!