



Nutraw snacks Pistachio Raw Bar

Nutraw Snacks delicious pistachio bar is made with just 5 organic raw ingredients. Pistachios, Dates, Almonds, Coconut Oil and cardamom. That's it!



Ingredients

Serves 5 – 6

- ◆ 8 skinless, bone-in chicken thighs, washed and paper towel dried
- ◆ ¾ cup plain, whole milk, Greek yogurt (unflavored)
- ◆ 2 Tbs. olive oil plus more for slicking the roasting pan
- ◆ Juice of one lemon
- ◆ 2 tsp. coarse sea salt
- ◆ 20 grinds of black pepper
- ◆ 4 cloves of garlic, minced
- ◆ 1 Tbs. garam masala
- ◆ 2 star anise
- ◆ 1 Tbs. honey
- ◆ 2 ½ Nutraw Pistachio Bars

Instructions

1. MAKE THE MARINADE the day before you want to serve this dish. Whisk together the yogurt, olive oil, lemon juice, coarse sea salt, black pepper, minced garlic, garam masala, star anise and honey.
2. Trim the fat from the chicken as you remove the skin. Wash and pat dry with paper toweling. Place the thighs in a Ziploc bag. Pour the marinade in the bag. Get as much air out of the bag as you can, and zip it closed. Massage the marinade around all the thighs. (sounds sexy, no?)
3. Place in the refrigerator and marinate overnight. Every time you open the fridge, flip the bag over and massage again .
4. WHEN YOU'RE READY TO COOK, take the chicken out at least 30 minutes before you plan on putting it in the oven. Preheat the oven to 375 degrees.
5. Place the Nutraw Pistachio Bars on a wooden cutting board and roll them into thin sheets with a rolling pin. Cut into 8 rectangles.
6. Slick a rimmed baking sheet with a little olive oil. Remove the thighs from the bag and place them on the pan with what was the skin side, up. Cover each thigh with a rectangle of the pistachio bar.
7. Roast for 30 – 35 minutes until chicken is tender and done.
8. Place the chicken on a platter and let rest for 5 minutes and while it's resting, scrape and pour all the lovely juices and drippings from the roasting pan into a small saucepan, whisk together and boil for 2 – 3 minutes to make a light sauce.
9. To plate, put a tablespoon or two of the warmed sauce on a plate and place the chicken thigh on top, so your pistachio topping stays crispy. Serve with LOVE!! Enjoy!

Notes