

# Apple Chicken

Recipe By Brynie Greisman



familytable

Mishpacha

Cooking and Prep:  2  
h 20 m

Serves:  6

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Rosh Hashanah

Source: Family Table by  
Mishpacha Magazine

I have had this recipe since I was a teenager. I ate it at my friend Rozzie's house when I was in seminary, and I already knew then it was going in my recipe file.

The chicken comes out succulent and full of flavor. It is most appropriate for Rosh HaShanah.

## Ingredients (12)

### Main ingredients

- 6–8 chicken quarters, preferably cut into eighths
- 1-2 eggs
- Yehuda Matzo Meal
- 3-4 tablespoons flour
- 2-3 tablespoons sugar or to taste
- regular chicken spices such as paprika, onion powder, garlic powder, etc. *(optional)*

salt to taste

oil

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## Vegetables

4 scallions, green and white parts, sliced

1 cup fresh (or frozen) mushrooms, sliced

2 tomatoes, cut into eighths

apple juice (good quality)

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## Start Cooking

### Prepare the Chicken

1. Wash the chicken pieces and pat them dry. Put the eggs into a bowl and beat them slightly. In a separate, shallow bowl, place the matzoh meal, flour, sugar, spices, and salt. Mix them together well. Dip the chicken first into the egg (alternately you can smear lightly with oil or mayonnaise) and then into the crumb mixture. Lay the pieces in a 9- x 13-inch pan with a little oil on the bottom. Set aside.
2. Sauté the scallions and mushrooms in a little oil until they are soft. Pour them on top of chicken.
3. “Strategically” place tomato wedges on the chicken. Pour apple juice into the pan at least one-third of the way up.
4. Cover tightly and bake at 350 degrees Fahrenheit (180 degrees Celsius) for approximately two hours, or until the chicken is soft.

#### Note:

If you prefer crispier chicken, fry it in a little bit of oil before placing it in the pan. Alternatively, you can do as above, but bake the chicken for one and a half hours, covered, and 20–30 minutes uncovered.