

## Chaariya Medfouna (Moroccan Stuffed Vermicelli)

Serves 6-8

For chicken sauce:

1 chicken, in 8 pieces  
1/2 tsp salt  
1/2 tsp cinnamon  
1/2 tsp ground ginger  
1 pinch saffron  
3 large onions, diced  
1 bundle parsley, chopped  
1 bundle corriander, chopped  
2 Tbsp butter  
8 cups water

For the pasta:

12 cups water  
4 lbs broken verimcelli  
2 Tbsp salt  
2 Tbsp smen (or regular butter)  
1/2 cup raisins

Toppings:

2 Tbsp powdered sugar  
1 Tbsp ground cinnamon  
1 cup crushed roasted almonds  
4 hard-boiled eggs, sectioned

1. In a pot, melt the butter, add the rest of the ingredients to make the chicken sauce. Half covered, cook everything over medium-low heat for 35-40 mins.
2. Drain the sauce to a bowl and reserve for later use. Keep the chicken warm in the pot.
3. In a couscouisiere, heat up some water. Add 2 Tbsp of salt. Boil the broken vermicelli for 10 minutes.
4. Drain the vermicelli and put it on the top steamer. Melt the smen in the pasta, mix in the raisins, and steam for 15 minutes.
5. In a large platter, line the bottom with a layer of vermicelli. Make a volcano shape by creating a hole in the center of the pasta.
6. Add the chicken pieces to the middle of the platter. Completely cover the chicken with the remaining vermicelli, making a cone-shaped mound.

7. Garnish the pasta by sprinkling powdered sugar, cinnamon, chopped almonds, and hard-boiled eggs on top.
8. Serve when hot. Add the reserved chicken sauce to the individual vermicelli serving as desired.