

Pittsburg Public Library

Spice Library

September – Za'atar

Za'atar-Crusted Chicken Thighs

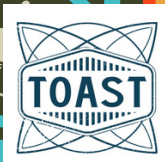
Ingredients:

- 4 chicken thighs
- 1 tbsp olive oil
- 1 tbsp za'atar
- salt and pepper to taste

- Instructions: Rub chicken with olive oil, za'atar, salt, and pepper. Roast at 400°F for 25–30 minutes until crispy.
- Serve with a side of potatoes or rice, or pair with Middle-Eastern side dishes like couscous, hummus, or tzatziki.
- Level up: After baking, drizzle za'atar oil to finish!

Za'atar Oil

- ¼ cup extra-virgin olive oil
- 2 tbsp za'atar
- 1 tsp kosher salt
- 1 to 2 garlic cloves, minced



September – Za'atar

Za'atar is a versatile Middle Eastern spice blend and a type of wild herb.

The spice blend typically includes dried thyme, oregano, marjoram, toasted sesame seeds, and sumac. It's known for its earthy, tangy, and nutty flavor.

Rich History

- Deeply woven into the region's culture, it was used in cleansing and medicinal practices and prized by kings and pharaohs for its rich aroma and flavor.

Name Origins

- Za'atar refers to both the plant and the spice blend. The plant is known by many names, including Syrian oregano, za'atar marjoram, green za'atar, Lebanese oregano, Bible hyssop, and Palestinian thyme. The word "za'atar" itself comes from the Arabic word for thyme (زعتر), the key herb in the traditional Middle Eastern spice blend.

What is the Spice Library?

Visit the Pittsburg Public Library each month to pick up the Spice of the Month and a featured recipe by Heather Horton, chef and owner of TOAST in downtown Pittsburg. Each recipe is designed to highlight the unique flavors of the featured spice. Perfect for home cooks and food lovers!

The Spice of the Month will be available at the Patron Services Desk at the Library, with one per family per month, while supplies last. For more information, please call the Pittsburg Public Library at 620-231-8110.

Special thanks to Chef Heather Horton and our friends at TOAST Restaurant!

