



Celebrate with Ziyad

A Series of Festive Recipes





BOOK BY Ziyad Brand

RECIPES & PHOTOS Mai Kakish [@almondandfig](#)

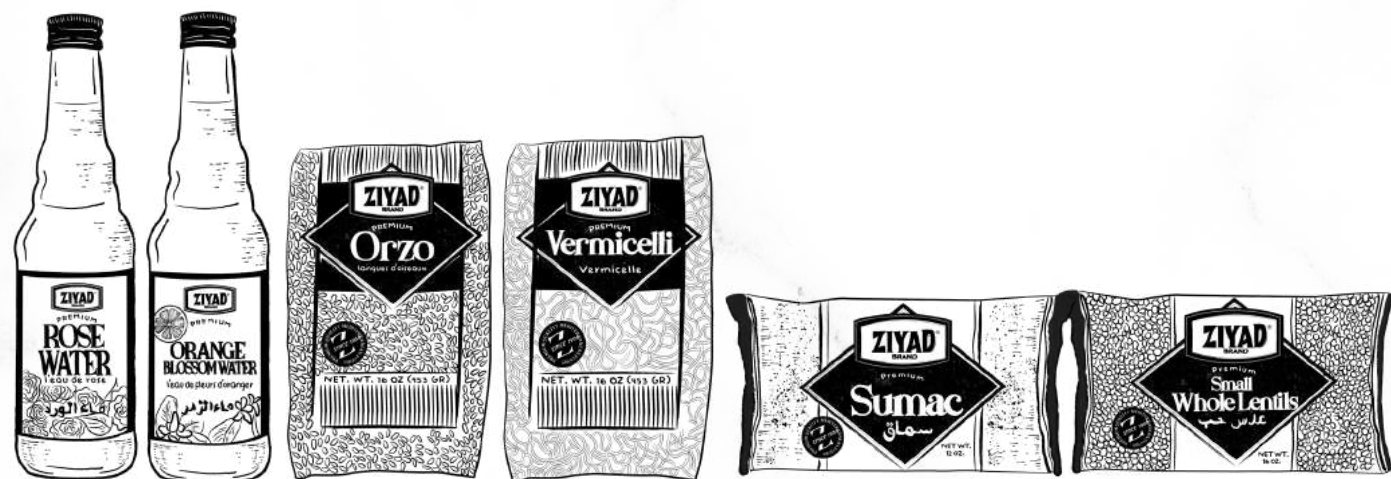
KUNAFI RECIPE BY Abdallah Zalatimo [@zalatimosweets](#)

GRAPHIC ILLUSTRATIONS Cynthia Blancas [@sldgemx](#)



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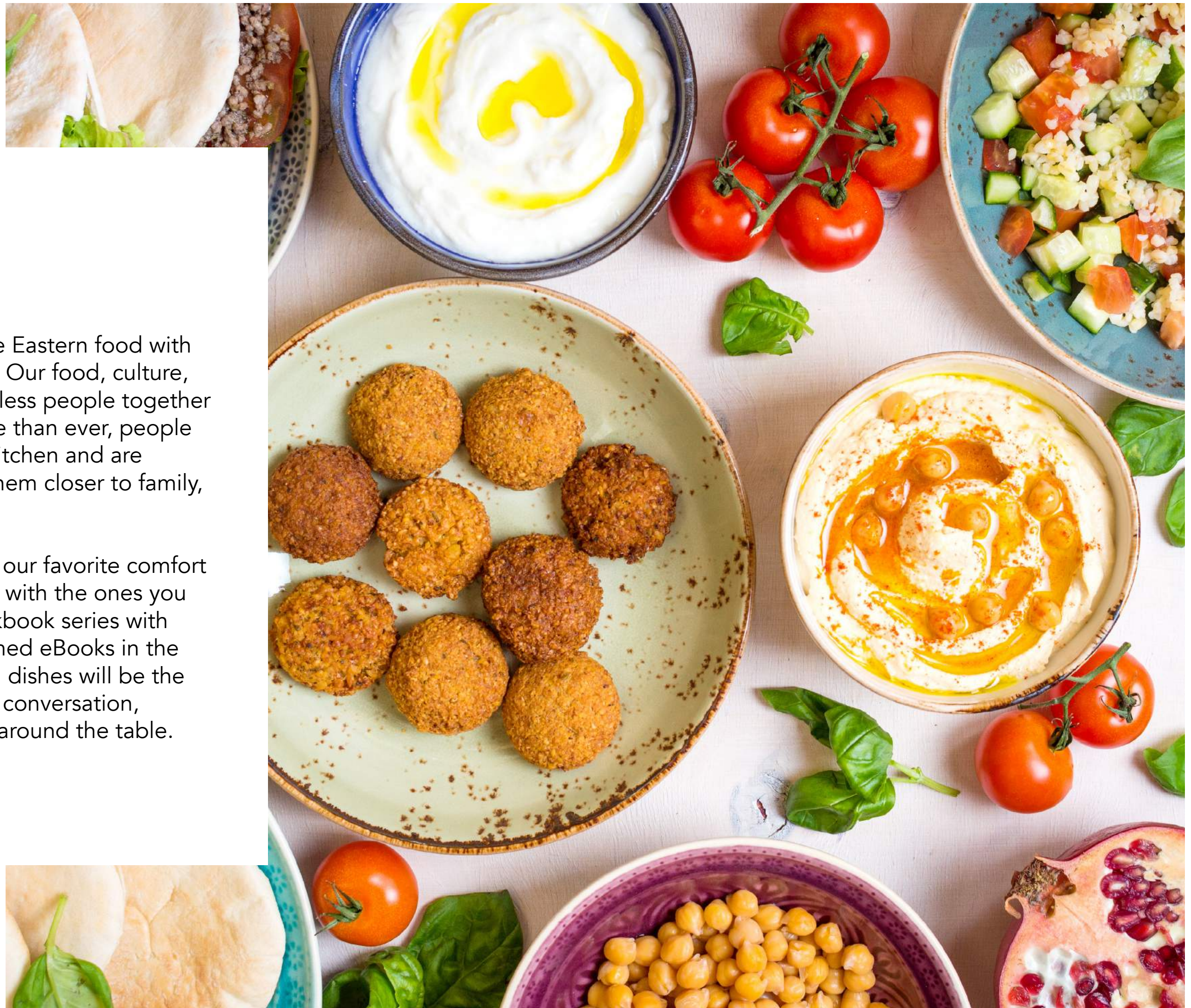
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Introduction

Ziyad has been celebrating Middle Eastern food with friends and family for generations. Our food, culture, and traditions have brought countless people together from all over the world. Now, more than ever, people are getting more involved in the kitchen and are turning to cooking to help bring them closer to family, traditions and friends.

This book is part of a collection of our favorite comfort foods that are meant to be shared with the ones you love. We'll be continuing this cookbook series with new releases of seasonal and themed eBooks in the future. We hope that these special dishes will be the centerpiece that sparks wonderful conversation, beautiful moments, and positivity around the table. Let's celebrate together.



Eggplant Ajvar Dip

Ajvar is a roasted red pepper and eggplant dish found across the Balkans. The dish is slightly sweet and smoky. It is great as a dip, a spread, or a simmering sauce. It pairs well with grilled meats, served with Mediterranean salads, Mezze platters, or simply enjoyed with bread and olive oil.

Preheat oven to broil. Place peppers on a baking sheet lined with parchment paper. Broil peppers 3-4 inches from broiler, rotating often until blistered on all sides, about 15-20 minutes.

Remove the peppers from oven, place in a bowl and cover with plastic wrap. Set aside until peppers cool.

Once cooled, remove skin and seeds. Put peeled peppers in a food processor with 2 tablespoons of olive oil and garlic. Pulse peppers a few times.

Add roasted eggplant, red pepper paste, lemon juice, cumin, and crushed red pepper (if using). Pulse to the desired consistency until it is all incorporated. Top with remaining olive oil. Store in the refrigerator for up to 5 days.

INGREDIENTS

- 2 Large red peppers
- 3 tbsp [Sultan brand Olive Oil](#), divided
- 2 Garlic cloves, minced
- 1 jar Ziyad brand Roasted Eggplant
- 1 tbsp Ziyad brand Pepper Paste (Hot or Mild)
- Juice of 1 lemon
- Pinch of Ziyad brand Crushed Red Pepper (Optional)
- Salt and pepper
- ½ tsp Ziyad brand Cumin



Pro Tip

To save time, substitute fresh sweet red peppers with roasted red peppers in a jar.



Harissa Chicken Wings



INGREDIENTS

3 lb Chicken wings
6 tbsp Harissa paste (recipe below)
2 tsp Salt

Harissa Paste

2 tbsp Canola oil
2 tbsp Water
2 tbsp [Ziyad brand Harissa Spice Blend](#)

Combine all harissa paste ingredients. Place wings in a large bowl. Pour harissa paste over wings and toss to coat. Cover and let marinate for 20-30 minutes in the refrigerator for up to 24 hours.

Preheat oven to broil. Place wings on a foil-lined baking sheet spaced apart (don't overcrowd, this could cause uneven cooking). Discard the remaining marinade.

Broil 6-8 inches from broiler until top is crispy and wings are cooked through (or internal temperature reaches 165°), about 10-12 minutes. Flip wings and broil until skin is crispy and meat pulls easily from the bones, 10-12 minutes. Serve immediately.

Meat Pies

DOUGH

In a small bowl, combine warm water and dry yeast. Add sugar and mix well. Let yeast bubble up in a warm place until frothy, about 5 minutes.

Meanwhile, place flour, salt, and powdered milk into mixer. Mix to combine. Slowly drizzle in olive oil. Gradually incorporate yeast mixture with flour mixture. Dough is ready when it pulls away from the sides of the bowl. Add a drizzle of olive oil to dough and turn to coat. Cover dough with a clean kitchen towel. Let it sit in a warm place to rise for at least an hour or until dough doubles in size.

FILLING

Dice tomatoes and onions and place in a strainer. In a bowl, combine ground meat and remaining ingredients. Add tomatoes and onion, discarding excess liquid. Mix to combine. Set aside in the fridge until the dough is ready.

ASSEMBLY

Heat oven to 425°F. Punch dough to remove all air pockets. Roll into a large circle, about 1/8" thick. Cut rounds to desired size, and place thin layer of filling on each round. Using the back of a spoon, spread filling to cover each round of dough, leaving a small border.

Place pies on baking sheets lined with parchment paper. Bake for about 10-15 minutes until pies are golden and meat is cooked. Serve with yogurt.



INGREDIENTS

Dough

1 c Warm water
2 tsp Dry instant yeast
1 tsp Sugar
3 c All-purpose flour
1 tsp Holland Nido Powdered Milk
¼ c [Sultan brand Olive Oil](#)

Filling

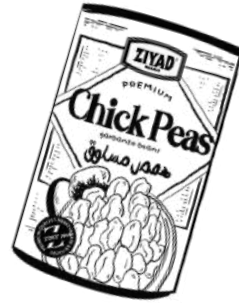
1 Onion, finely chopped
1 Roman tomato, diced
1 lb Ground beef or lamb
½ tsp Salt
¼ tsp Ziyad brand Black Pepper Ground
1 tbsp [Ziyad brand Giardiniera](#) (Hot or Mild), roughly chopped
1 tsp [Ziyad brand Lahme Bel Ajeen Spice Blend](#)
1 tsp Ziyad brand Pepper Paste (Hot or Mild)

Garnish

Ziyad brand Old Country Style Plain Yogurt



Orzo Vegetable Soup



Heat olive oil in a soup pot or a Dutch oven. Add onions, carrots, and celery, and sauté until translucent. Add crushed red pepper (if using), let the flavors combine (about 3 minutes). Add sweet potato, pepper paste, and garlic. Stir in bay leaf, rosemary sprigs, tomatoes, and broth. Toss to combine. Simmer until vegetables are tender, about 20-30 minutes over medium heat, stirring often. Salt and pepper to taste. Increase heat to medium-high and bring to boil.

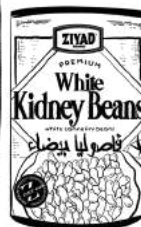
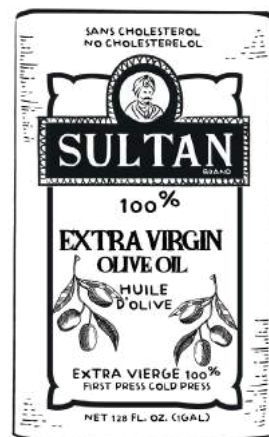
Stir in orzo, white beans, and chickpeas during the final 10 minutes of cooking, stirring often. Remove rosemary sprigs and bay leaf.

Add spinach and simmer until wilted, about 5 more minutes. Add salt and pepper to taste.

Serve soup with parmesan cheese and some crusty bread.

INGREDIENTS

- 4 tbsp [Sultan brand Olive Oil](#)
- 1 Onion, finely chopped
- ½ tsp Ziyad brand Crushed Red Pepper (optional)
- 3 Carrots, peeled and sliced into rounds
- 3 Celery stalks, chopped
- 1 Sweet potato, diced
- 2 tsp Ziyad brand Pepper Paste (Hot or Mild)
- 3 Garlic cloves, minced
- 1 Bay leaf
- 2 Rosemary sprigs
- 1 – 28 oz can crushed tomatoes
- 6 c Broth or water
- 1 c Ziyad brand Orzo Pasta
- 1 – 15.5 oz can Ziyad brand White Cannellini(Kidney) Beans
- 1 – 15 oz Can Ziyad brand Chickpeas
- 4 c Baby spinach
- Salt and pepper





Potatoes and Green Beans Salad

Simmer green beans in salted boiling water until tender and bright green, about 2-3 minutes. Blanch in a bowl of ice water. Drain, pat dry, and set aside.

Prepare lemon vinaigrette by whisking all ingredients in a small bowl until well-combined.

Transfer potatoes to a large saucepan. Cover potatoes with an inch of water. Bring to a boil. Remove lid and reduce heat to medium. Cook until fork tender.

Drain potatoes and place in a medium bowl. Add green beans.

Drizzle with lemon vinaigrette and gently combine. Season with salt and pepper to taste. Allow potatoes and green beans to cool completely, before adding scallions, cilantro, and mint.

This potato salad can be served cold or at room temperature. It's delicious on its own or as a side dish.



TIP Depending on size, Russet potatoes will cook in about 13-15 minutes. Red potatoes will cook in about 8-12 minutes.

Chopped Mediterranean Salad

INGREDIENTS

3 c Arugula
 2 c Cherry tomatoes, halved
 1 c English cucumber, sliced
 1 c cabbage, chopped
 1 Red bell pepper, thinly sliced
 1 Small red onion, thinly sliced
 2 tbsp Ziyad brand Chinese Pine Nuts, toasted
 1 – 15.5 oz Can Ziyad brand Chickpeas, drained and rinsed
 Citrus Dressing (Recipe below)

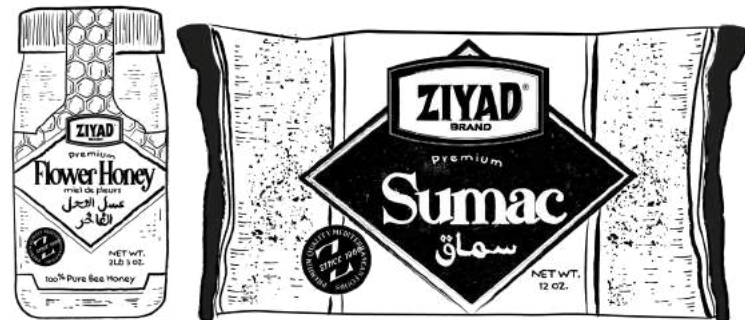
In a small bowl, whisk all dressing ingredients together until combined. Add salt and pepper to taste.

In a large salad bowl, combine chopped veggies and chickpeas. Drizzle salad with dressing.

Toss until salad is evenly coated in the dressing. Serve immediately.

Citrus Dressing

1 Garlic clove, minced
 4 tbsp Lemon juice
 Salt and pepper
 ¼ c [Sultan brand Olive Oil](#)
 1 tsp Ziyad brand Dry Mint
 1 tsp Ziyad brand Pure Honey
 1 tsp [Ziyad brand Sumac](#)



INGREDIENTS

1 – 8 oz pkg Fresh green beans, trimmed
 1 lb Red potatoes, skinned and diced
 5 Scallions, finely chopped
 ¼ c Cilantro, finely chopped
 ¼ c Mint, finely chopped
 Salt and pepper

Lemon Vinaigrette

¼ c [Sultan brand Extra Virgin Olive Oil](#)
 Juice of 2-3 lemons
 Salt and pepper
 1 tsp [Ziyad brand Hot Potato \(Batata Harra\) Spice Blend](#)



Moroccan Harira Soup

Harira is a Moroccan tomato-based soup with chickpeas and lentils, seasoned with spices and fresh herbs. This soup can be made vegetarian or with meat. It is popular during Ramadan and served to break the fast.

Heat oil in a large skillet over medium heat and sauté onions, celery, and carrots until onion turns translucent and begins to brown, about 5-10 minutes.

Add remaining spices, half of the chopped parsley and cilantro, crushed tomatoes, tomato paste and broth or water. Bring to a boil and add lentils. Simmer uncovered for 25 minutes then add chickpeas and vermicelli. Stir to combine. Salt and pepper to taste. Continue simmering until the lentils and noodles are cooked, about 10-15 minutes.

Serve hot with lemon wedges on the side.

INGREDIENTS

- 4 tbsp [Sultan brand Olive Oil](#)
- 1 Large onion, diced
- 3 Celery stalks, diced
- 2 Carrots, peeled and sliced into rounds
- ½ tsp Ziyad brand Black Pepper Ground
- 1 tsp Ziyad brand Cumin Powder
- ¼ tsp [Ziyad brand Ginger Ground](#)
- 1 tsp Ziyad brand Crushed Red Pepper
- 1 tsp [Ziyad brand Turmeric Powder](#)
- 1 c Parsley, chopped and divided
- 1 c Cilantro, chopped and divided
- 1 – 28 oz can crushed tomatoes
- 1 tbsp Ziyad brand Tomato Paste
- 8 c Broth or water
- Salt
- 1 c Ziyad brand Whole Lentils Large
- 1 – 15.5 oz can Ziyad brand Chickpeas, drained and rinsed
- ½ c Ziyad brand Vermicelli (Shahariyah) Pasta



Palestinian Musakhan

A staple Palestinian slow-cooked chicken dish. It is smothered in caramelized onions with bright tangy sumac, set atop of Taboon, a flatbread referencing the oven used during the baking process.

A staple Palestinian slow-cooked chicken dish. It is smothered in caramelized onions with bright tangy sumac, set atop of Taboon, a flatbread referencing the oven used during the baking process.

Preheat the oven to 375°F. In a bowl, marinate chicken in 3 tablespoons olive oil, seven spice, and 1 teaspoon each of salt and pepper. Bake in a roasting pan 50-60 minutes until chicken is cooked through (or internal temperature reaches 165°). Once cooked, cover with aluminum foil, and set aside.

Heat remaining olive oil in a deep skillet. Add onions and remaining salt, and pepper. Toss well to combine. Caramelize onions on medium to low heat (about 30-40 minutes). If the onions seem sticky, add a few tablespoons of water to loosen. Add sumac and cook for 5 more minutes.

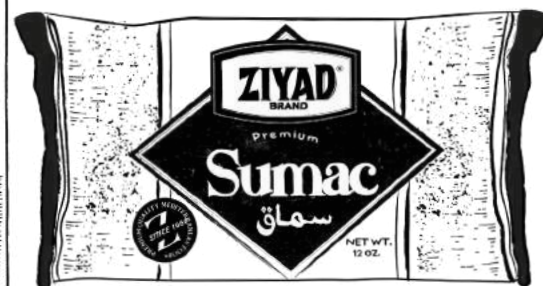
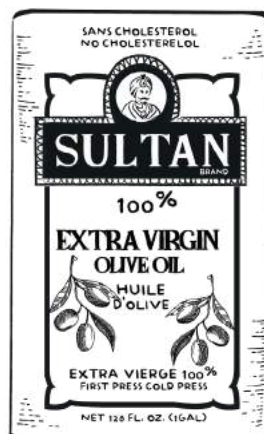
Lay flatbread on a baking sheet. Brush with the seasoned olive oil from caramelizing the onions. Divide onions on top of each bread, covering the surface. Sprinkle sumac and pine nuts on top. Place flatbreads in oven to heat through, about 5-10 minutes. If you are making a large quantity, assemble and bake a few breads at a time.

INGREDIENTS

1 Whole chicken, cut into 6-8 pieces
2 tsp Salt
¾ c & 3 tsp [Sultan brand Olive Oil](#)
2 tsp Ziyad brand Black Pepper Ground
1 tsp Ziyad brand Seven Spice Blend
¼ c & 1 tbsp [Ziyad brand Sumac](#)
6 Large onions, thinly sliced
2 Large Taboon or 4-6 pieces of Indian flatbread
2 tbsp Ziyad brand Chinese Pine Nuts
1 tsp [Ziyad brand Sumac](#)

TO SERVE

Place a piece of chicken on top of each flatbread.



Cultural Tip

It's customary to enjoy Musakhan with your hands.



Kefta with Tahini Sauce

KEFTA

Preheat oven to 425°F. Add the grated onion and tomato to a strainer and remove excess liquid.

In a bowl, mix ground meat, parsley, and kefta spice together until combined. Do not over mix. Add drained onions and tomatoes. Shape meat into equal golf size patties and flatten slightly.

In a large bowl, toss the potatoes, onions, sliced tomatoes, and sliced peppers with olive oil. Salt, and pepper to taste.

Arrange vegetables in a single layer with kefta patties on top in a baking dish large enough to hold the tahini sauce. A second baking dish may be necessary if vegetables or kefta patties do not fit in a single layer in one dish.

Drizzle olive oil over the top. Bake for 20-30 minutes until lightly browned and $\frac{3}{4}$ of the way cooked through.

Remove from oven.

TAHINI SAUCE

Whisk all ingredients together until it is all incorporated and creamy. Remove from oven and pour tahini sauce on top. Return to the oven and bake for an additional 10-15 minutes until tahini sauce bubbles and thickens. Serve hot with a simple salad and/or rice.

TIP Make sure baking dish is deep enough to hold all the tahini sauce.

INGREDIENTS

Kefta

1 Onion, grated
 1 Tomato, grated
 1 ½ lb Ground beef or lamb
 1 tbsp Ziyad brand Red Pepper Paste (Hot or Mild)
 1 c Parsley, finely chopped
 2 tsp Ziyad brand Kefta Spice Blend
 4-5 Russet potatoes, peeled and cut into thin rounds
 1 Small onion, thinly sliced
 1 Tomato, sliced
 1 Jalapeño, cut into rounds (Optional)
 2 tbsp [Sultan brand Olive Oil](#) (plus more for drizzling)
 Salt and pepper

Tahini Sauce

1 c [Ziyad brand Tahini](#)
 2 Garlic cloves, minced
 Juice of 2-3 lemons
 1 tsp Salt
 1 ½ c Water



Vegetarian Okra Stew

INGREDIENTS

¼ c Sultan brand Olive Oil
 1 Onion, diced
 1 Garlic clove, minced
 1 Jalapeño, diced and deseeded (optional)
 ½ tsp Ziyad brand Crushed Red Pepper
 1 – 13 oz Bag Ziyad brand Fresh Frozen Okra
 4-5 Medium-sized tomatoes, chopped
 ½ tsp [Ziyad brand Allspice Ground](#)
 1 tsp [Ziyad brand Coriander Ground](#)
 1 tbsp Ziyad brand Tomato Paste
 ¼ c Cilantro, chopped
 Salt and pepper

In a heavy pot, heat olive oil. Add onions, garlic and jalapeño or crushed red pepper. Cook for 3-5 minutes until translucent.

Add okra and toss well to combine. Cook for 5 minutes.

Add tomatoes, spices, and tomato paste. Cook until tomatoes fall apart, and okra is cooked through (about 20-30 minutes), stirring often.

If stew is too thick, add ¼-½ cup water. Salt and pepper to taste. Finish with chopped cilantro.

Serve hot or at room temperature with bread or rice.



Date & Tahini Smoothie

In a blender, blend ingredients all together until smooth, creamy and all combined. Serve beverage cold.

INGREDIENTS

¼ c [Ziyad brand Baking Dates](#) or [Ziyad brand Medjool Dates](#), pitted & chopped
¼ c [Ziyad brand Tahini](#)
2 Medium frozen or ripe bananas
2 tbsp Coco powder
¼ tsp [Ziyad brand Cardamom Powder](#)
4 Ice cubes (Omit if using frozen bananas)
2 c Milk
Pinch of salt



Orange Blossom & Turmeric Lemonade

Juice the lemons and strain. 1 cup of lemon juice is required.

Combine the lemon juice, turmeric, and sugar. Whisk until the sugar is completely dissolved.

Add water and orange blossom. Adjust to taste. Chill until ready to serve.

Serve over ice with lemon slices.



INGREDIENTS

8-10 Large lemons
1 tsp [Ziyad brand Turmeric Powder](#)
1 c Granulated sugar
6 c Water
1 tsp Ziyad brand Orange Blossom Water

Kunafa

A Middle Eastern sweet cheese dessert that combines shredded Kataifi dough with stretchy cheese. After kunafa is baked, it is soaked in a lightly scented sugar syrup and garnished with pistachios.

In a medium saucepan, combine sugar and water. Cook over high heat until boiling. Reduce heat to low and simmer for 10 minutes. Syrup will thicken slightly. Stir in lemon juice. Remove from heat and stir in rose or orange blossom water.

Defrost cheese, crumble by hand, and set aside.

Brush a 9" x 12" rectangular baking pan with 3 ½ oz of butter ghee to cover bottom and sides of pan.

Using your fingers, loosen shreds of kataifi in a large bowl. Add remaining butter ghee and mix to combine, ensuring it is well coated. Transfer kataifi into prepared pan and gently press into bottom and up the sides.

Spread cheese evenly over kataifi, leaving a small border. Cook on medium-low heat, rotating pan back and forth for 15-20 minutes or until kataifi pulls away from the side of the pan and cheese is melted. Use paper towel to remove excess liquid from the surface.

Using a knife to run around edges of pan, loosen the kunafa. Remove from stove top and invert onto a slightly bigger pan. Shredded kataifi should be on top and cheese on the bottom.

Cover the entire surface with hot sugar syrup immediately. Cut finished kunafa into pieces. Garnish top with chopped pistachios.

Serve hot with leftover simple syrup on side.



INGREDIENTS

2 c Granulated sugar
1 c Water
1 tbsp Lemon juice
1 tsp Ziyad brand Rose Water
or Orange Blossom Water
(Optional)
Option: Substitute Sugar Syrup
with Ziyad Brand Sugar
Free Syrup
12 oz (340g) Dana brand
Sweet Cheese, defrosted and
crumbled
8 oz (200g) Ziyad brand Katifi
Frozen, thawed
7 oz (150g) [Ziyad brand Butter
Ghee](#), divided, melted, and
slightly cooled
[Ziyad brand Kunafa Coloring](#)
(Optional)
Ziyad brand Shelled Pistachios,
chopped

Pro Tip

Change things up by using akawi or a combination of Dana Sweet Cheese and mozzarella cheese as a substitute.



TIP Steep almonds in boiling water for 5-10 minutes. This process helps loosen and remove almond skin.

Khoshaf

INGREDIENTS

½ c Ziyad brand Soft Dried Apricots
 ½ c Ziyad brand Soft Dried Figs
 ½ c [Ziyad brand Medjool Dates](#)
 ½ c Ziyad brand Jumbo Golden Raisins
 3 c water
 ¼ tsp [Ziyad brand Cardamom Powder](#)
 3 [Ziyad brand Clove Whole](#)
 1 [Ziyad brand Cinnamon Stick](#)
 2 tbsp Ziyad brand Shelled Pistachios, chopped
 ¼ c Ziyad brand Whole Raw Almonds, peeled
 2 tbsp Ziyad brand Chinese Pine Nuts
 1 tsp Ziyad brand Rose Water

Khoshaf is an Egyptian dried fruit and nuts compote. Dried fruits are steeped in water perfumed with cardamom, cloves, cinnamon, and rose water. Traditionally, this dish is prepared in the evening before the first fasting day of Ramadan. The natural sugar from the dried fruits and nuts provides energy and nutrients during the fast.

Add dried fruit, spices, and water to a heavy pot. Cover the top of the mixture with water over ½". Cook for 5 minutes until boiling and fruit softens.

Add nuts and cook for an additional 2 minutes. Turn off heat and add rose water.

Remove and discard cloves and cinnamon stick. Cool and store in a glass jar in the refrigerator.

Enjoy by itself or serve over ice cream or yogurt.

Date Spice Cake

Preheat oven to 350°F. Sift flour, salt, spice, baking powder, and baking soda in a medium bowl. Set aside.

Mix eggs, oil, sugar, and vanilla extract in a large bowl with electric mixer on medium speed. Gradually add milk until light, fluffy and combined.

Gradually beat in flour mixture on low speed until fully combined. Pour batter into a greased and floured bundt pan.

Bake 30-40 minutes or until toothpick inserted in center comes out clean. If cake top gets dark before cooked through, cover the cake with aluminum foil, and finish baking. Cool slightly before inverting onto serving plate.

TAHINI GLAZE

In a medium bowl, whisk all ingredients until smooth and creamy. Drizzle over cake.

INGREDIENTS

1 c [Ziyad brand Medjool Dates](#), pitted and chopped
 1 c Ziyad brand Shelled Walnuts, chopped
 2 c All-purpose flour
 1 tsp salt
 1 tsp [Ziyad Brand Cake & Cookie \(Daket Kaa'k\) Spice Blend](#)
 2 tsp Baking powder
 1 tsp Baking soda
 3 Large eggs
 1 c Canola oil
 1 c Granulated sugar
 1 tsp Vanilla extract
 ¾ c Milk

Tahini Glaze

1 c Confectioners' sugar
 ¼ c [Ziyad Brand Tahini](#)
 Pinch of [Ziyad brand Cake & Cookie \(Daket Kaa'k\) Spice Blend](#)
 2 tbsp Water



Shopping List Index

Eggplant Ajvar Dip

- Red peppers
- [Sultan brand Olive Oil](#)
- Garlic cloves
- Ziyad brand Roasted Eggplant
- Ziyad brand Pepper Paste (Hot or Mild)
- Juice of a lemon
- Ziyad brand Crushed Red Pepper
- Salt
- Pepper
- Ziyad brand Cumin

Harissa Chicken Wings

- Chicken wings
- Salt
- Canola Oil
- Water
- [Ziyad brand Harissa Spice Blend](#)

Meat Pies

- Warm water
- Dry instant yeast
- Sugar
- All-purpose flour
- Holland Nido Powdered Milk
- [Sultan brand Olive Oil](#)
- Onion
- Roman tomato
- Ground beef or lamb
- Salt
- Ziyad brand Black Pepper Ground
- [Ziyad brand Giardiniera \(Hot or Mild\)](#)
- [Ziyad brand Lahme Bel Ajeen Spice Blend](#)
- Ziyad brand Pepper Paste (Hot or Mild)
- Ziyad brand Old Country Style Plain Yogurt

Orzo Vegetable Soup

- [Sultan brand Olive Oil](#)
- Onion
- Ziyad brand Crushed Red Pepper
- Carrots
- Celery stalks
- Sweet potato
- Ziyad brand Pepper Paste (Hot or Mild)
- Garlic cloves
- Bay leaf
- Rosemary sprigs
- Can of crushed tomatoes
- Broth or water
- Ziyad brand Orzo Pasta
- Can of Ziyad brand White Cannellini (Kidney) Beans

- Baby spinach
- Salt
- Pepper

Chopped Mediterranean Salad

- Arugula
- Cherry tomatoes
- English cucumber
- Cabbage
- Red bell pepper
- Red onion
- Ziyad brand Chinese Pine Nuts
- Can of Ziyad brand Chickpeas
- Garlic clove
- Lemon juice
- Salt
- Pepper
- [Sultan brand Olive Oil](#)
- Ziyad brand Dry Mint
- Ziyad brand Pure Honey
- [Ziyad brand Sumac](#)

Potatoes and Green Bean Salad

- Green Beans
- Red Potatoes
- Scallions
- Cilantro
- Mint
- Salt
- Pepper
- [Sultan brand Extra-Virgin Olive Oil](#)
- Juice of 2-3 lemons
- [Ziyad brand Hot Potato Batata Harra Spice Blend](#)

Moroccan Hariara

- [Sultan Brand Olive Oil](#)
- Onion
- Celery stalks
- Carrots
- Ziyad brand Black Pepper Ground
- Ziyad brand Cumin Powder
- [Ziyad brand Ginger Ground](#)
- Ziyad brand Crushed Red Pepper
- [Ziyad brand Turmeric Powder](#)
- Parsley
- Cilantro
- Can of crushed tomatoes
- Ziyad brand Tomato Paste
- Broth or water
- Salt
- Ziyad brand Whole Lentils Large

Shopping List Index

- Can of Ziyad brand Chickpeas
- Ziyad brand Vermicelli (Shahariyah) Pasta

Palestinian Musakhan

- Whole Chicken
- Salt
- Sultan brand Olive Oil
- Ziyad brand Black Pepper Ground
- Ziyad brand Seven Spice Blend
- [Ziyad brand Sumac](#)
- Onions
- Taboon or Indian flatbreads
- Ziyad brand Chinese Pine Nuts

Vegetarian Okra

- [Sultan brand Olive Oil](#)
- Onion
- Garlic clove
- Jalepeño
- Ziyad brand Crushed Red Pepper
- Ziyad brand Fresh Frozen Okra
- Tomatoes
- [Ziyad brand Allspice Ground](#)
- [Ziyad brand Coriander Ground](#)
- Ziyad brand Tomato Paste
- Cilantro
- Salt
- Pepper

Kefta

- Onions
- Tomatoes
- Ground beef or lamb
- Ziyad brand Red Pepper Paste (Hot or Mild)
- Parsley
- Ziyad brand Kefta Spice Blend
- Russet Potatoes
- Jalepeño
- [Sultan brand Olive Oil](#)
- Salt
- Pepper
- [Ziyad brand Tahini](#)
- Garlic cloves
- Juice of 2-3 lemons
- Water

Date and Tahini Smoothie

- [Ziyad brand Baking Dates](#) or [Ziyad brand Medjool Dates](#)
- [Ziyad brand Tahini](#)
- Frozen or ripe bananas

- Coco powder
- [Ziyad brand Cardamom Powder](#)
- Ice cubes
- Milk
- Salt

Orange Blossom and Turmeric Lemonade

- Lemons
- [Ziyad brand Turmeric Powder](#)
- Granulated sugar
- Water
- Ziyad brand Orange Blossom Water

Kunafa

- Granulated sugar
- Water
- Lemon juice
- Ziyad brand Rose Water or Orange Blossom Water
- Dana brand Sweet Cheese
- Ziyad brand Katifi Frozen
- [Ziyad brand Butter Ghee](#)
- [Ziyad brand Kunafa Coloring](#)
- Ziyad brand Shelled Pistachios

Khoshaf

- Ziyad brand Soft Dried Apricots
- Ziyad brand Soft Dried Figs
- [Ziyad brand Medjool Dates](#)
- Ziyad brand Jumbo Golden Raisins
- Water
- [Ziyad brand Cardamom Powder](#)
- [Ziyad brand Clove Whole](#)
- [Ziyad brand Cinnamon Stick](#)
- Ziyad brand Shelled Pistachios
- Ziyad brand Whole Raw Almonds
- Ziyad brand Chinese Pine Nuts
- Ziyad brand Rose Water

Shopping List Index

Date Spice Cake

[Ziyad brand Medjool Dates](#)

Ziyad brand Shelled Walnuts

All-purpose flour

Salt

[Ziyad brand Cake & Cookie \(Daket Kaa'k\) Spice Blend](#)

Baking powder

Baking Soda

Large eggs

Canola oil

Granulated sugar

Vanilla extract

Milk

Confectioners' sugar

Ziyad brand Tahini

Water