

Chicken and Apricot Tagine

Yield: 4 servings

Prep Time: 0:20:00

Cook Time: 1:00:00

Total Time: 1:20:00

1. Heat olive oil in a heavy skillet over medium heat. Working in batches if needed, sear chicken thighs skin-side down until golden brown, 8-12 minutes per side. Remove to a plate and reserve.
 - 2 tbsp Olive Oil
 - 3-4 each Chicken Thighs
2. In the same skillet, reduce heat to medium-low. Add onion with a pinch of salt and cook, stirring occasionally, until deeply caramelized, 35-45 minutes.
 - 1 each Yellow Onion
3. Add garlic and cook until fragrant, about 1 minute. Stir in ground cinnamon, ginger, turmeric, pepper, and salt until spices are toasted and aromatic.
 - 4 each Garlic
 - 1 tsp Cinnamon
 - 1 tsp Ground Ginger
 - 1/2 tsp Turmeric
 - 1/2 tsp Black Pepper
 - 1 tsp Kosher Salt
4. Return chicken and any accumulated juices to the skillet. Tie cilantro and parsley into a bundle with kitchen twine and add to pan along with stock. Cover and simmer over low heat for 30 minutes.
 - 5 each Cilantro
 - 5 each Parsley
 - 1/2 cup Chicken Stock
5. Meanwhile, combine apricots, water, honey, and cinnamon stick in a small saucepan. Bring to simmer and cook until apricots are tender and liquid has reduced to a glaze, 10-15 minutes.
 - 1/2 cup Dried Apricots
 - 1 cup Water
 - 2 tbsp Honey
 - 1 each Cinnamon Sticks
6. While chicken and apricots cook, toast almonds in a 350°F oven until golden brown and fragrant, about 5 minutes. Set aside.
 - 1/3 cup Sliced Almonds
7. Add glazed apricot mixture to chicken during the final 10 minutes of cooking.
8. Remove herb bundle and cinnamon stick. Serve hot over couscous, topped with toasted almonds.