



## Chicken Tagine with Apricots & Almonds

### INGREDIENTS

1 teaspoon ground cinnamon	1 teaspoon ground ginger	½ teaspoon turmeric
1 teaspoon coriander	½ teaspoon cumin	½ teaspoon black pepper
1¼ teaspoons salt	3 TBS olive oil	1 TBS unsalted butter
6 chicken thighs; skin removed, bone-in	1 medium onion; sliced	4 garlic cloves; finely chopped
¼ cup fresh cilantro; chopped	2 cups chicken broth	2 TBS mild honey
1 (3-inch) cinnamon stick	¼ cup dried apricots; halved	¼ cup slivered almonds

### DIRECTIONS

Stir together cinnamon, ginger, turmeric, coriander, cumin, pepper, 1 teaspoon salt, and 2 TBS oil in a large bowl. Add chicken and coat well. Heat butter and 1 TBS oil in tagine or skillet over moderate heat. Brown half of chicken, turning over once, 6-8 minutes. Transfer to a plate. Repeat with remaining chicken, adding any spice mixture left in bowl. Add onion and remaining ¼ teaspoon salt to tagine or skillet and cook, uncovered, stirring frequently, until soft, about 8 minutes. Add garlic and cook, stirring occasionally, 3 minutes. Add cilantro, ½ cup chicken broth, chicken, and any juices accumulated on plate. Reduce heat and simmer, covered, 20 minutes. While chicken cooks, bring honey, remaining broth, cinnamon stick, and apricots to a boil in a saucepan, then reduce heat and simmer, uncovered, until apricots are tender and liquid is reduced to a glaze, 10 to 15 minutes. Ten minutes before chicken is done, add apricot mixture to tagine. Discard cinnamon stick, then serve chicken sprinkled with almonds on top. Makes 6 servings; 240 calories each.