

Moroccan Chicken with Apricots

Recipe By *Barbara Benssousan*



Cooking and Prep:  1
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Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Gluten Free, Low Carb

Source: Family Table by
Mishpacha Magazine

Cuisines: Moroccan

I entered this recipe in a contest about 15 years ago, hoping to win the first prize of a new stove, which I badly needed. I won third prize instead — silverware, which I also needed — and it led to a call from an editor and a gig writing a food column. This recipe is a Friday night standard in my home. It's easy, beautiful to look at, and delicious!

Ingredients (12)

Main ingredients

- 3 tablespoons cooking oil
- 1 onion, diced
- 1 clove garlic, chopped or 1 cube **Gefen Frozen Garlic**
- 2 plum tomatoes, diced

- 1 chicken (about 3 pounds), cut into eighths
 - salt
 - pepper
 - 1 teaspoon turmeric
 - 1 teaspoon cinnamon
 - 1/2 teaspoon ginger
 - 1 and 1/2 cups water or **Empire Chicken Broth** (or can be made with 1 teaspoon consommé powder and hot water)
 - 1 and 1/2 cups dried apricots
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Start Cooking

Make the chicken

1. In a large, deep saucepan that has a cover, sauté onions in oil over medium heat.
2. When onions are transparent, add the garlic, turmeric and tomatoes, stirring to blend.
3. Add chicken to pot and let it brown on both sides, three to four minutes a side, until it turns golden brown. While it is browning, sprinkle it with the salt, pepper, cinnamon and ginger.
4. Once the chicken has finished browning, add the apricots and chicken broth to the pot. Now simmer it, partially covered, for one hour, until most of the liquid is absorbed and the apricots and chicken are soft and infused with each other's flavor.
5. Serve over couscous or rice.