

Tangy Apricot Chicken

Recipe By *Estee Kafra*



Cooking and Prep: 
2.5 h

Serves:  6

Contains:   

Preference: Meat

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Chicken with apricot jam and cornflake crumbs is one of those recipes I made way back when I first got married. It's always been an easy weeknight dinner recipe. This recipe is a step up from that family favorite, and I have a feeling it's going to replace it.

Ingredients (6)

Main ingredients

- 16 dried apricots
- 8 chicken thighs
- 2 tablespoons flour
- 1/2 cup **Gefen Duck Sauce**
- 1 teaspoon **Gefen Soy Sauce**
- 2 teaspoons mustard

Start Cooking

Prepare the Chicken

1. Soak the dried apricots in boiling water for 20 minutes, unless they're already soft.
2. Preheat oven to 350°F (180°C). Wash the chicken and pat dry with a paper towel. Dredge lightly in flour and place in a baking pan.
3. Slice the apricots in half lengthwise, creating two flat circles, but don't cut all the way through. Stick two opened apricots under each of the chicken skins.
4. Mix the duck sauce, soy sauce, and mustard in a small bowl until combined. Spoon onto the chicken, covering the skin.
5. Cover with Gefen Easy Baking Parchment Paper and then aluminum foil. Let bake for an hour and a half. Uncover and bake for half an hour more.