



Apricot Chicken (Moroccan Style)

Cooking Time: 60-90 minutes

Serves: 4-6 people

INGREDIENTS:

- 5-6 skin on chicken thigh cutlets
- 2 red onions - cut in wings
- 3 large tomatoes - roughly chopped
- 225g soft and juicy dried apricots
- 1/3 cup currents
- 5 cloves of garlic - crushed
- 1/2tsp turmeric ground
- 1/2tsp ground cumin
- 1/2tsp ground cinnamon
- 1tsp ground smoked paprika
- 2 teaspoon salt
- 1 teaspoon cracked black pepper
- olive oil

METHOD:

1. Pre heat oven to 200C degrees
2. In a bowl marinate chicken with garlic, turmeric, cumin, cinnamon, smoked paprika, salt, pepper and a glug of olive oil and mix well. Set aside.
3. In a deep large lined baking tray place sliced onions, diced tomatoes, apricots and currents with a drizzle of olive oil and toss. Place chicken on top, skin side up.
4. Place uncovered in oven and bake for approximately 50 minutes or until chicken cooked through.
5. Allow to rest for 10-15 minutes before serving.

TIPS/SUBSTITUTIONS:

- *Chicken can be marinated ahead of time and places in an airtight container in the fridge overnight. This is great if you are wanting to be organised when hosting or a mid week meal.*
- *Other cuts of chicken include drumsticks and thigh fillets.*