



AT LENOX HILL NEIGHBORHOOD HOUSE

## Chicken with Dried Fruit

The dried fruit in this recipe can be changed depending on what you have available. Other options include dates or only using one of the fruits. Dried fruit is a great way to naturally sweeten many dishes. The chicken can also be different cuts other than legs and thighs. This dish can be made in a Dutch oven and finished in the oven or on the stovetop, making it truly a one-pot meal!

Serves 8

### Ingredients

- 1 tablespoon turmeric
- ¼-⅓ cup olive or vegetable oil
- 4 yellow onions, sliced
- 4 cloves garlic, sliced
- 3 tablespoons honey
- 1 teaspoon cinnamon
- 1 tablespoon salt, or more to taste
- 2 cups water
- ½-¾ cup dried prunes
- ½-¾ cup dried apricots
- 8 whole chicken thighs (including drumsticks)

### Directions

1. Preheat oven to 375°F.
2. Heat oil in a pan. Once heated, add sliced onions and garlic and stir fry until slightly translucent. Add the honey, turmeric, cinnamon, and salt. Stir to combine and cook for about 30 more seconds, letting the spices develop some flavor but making sure not to burn.
3. Add water and dried fruit and bring to a boil.
4. Place the chicken in an oven-safe dish and pour the dried fruit mix on top.
5. Cover with foil and place in the oven for 45 minutes to an hour. Remove foil and let cook for about another 10 minutes, or until brown\*\*.

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\*\* This dish can also be made entirely on the stovetop. Simply add the chicken to the fruit mixture and cover, bringing the heat down to a simmer. Cook for about the same amount of time, or until chicken is cooked all the way through. Cooking it this way, chicken will not get crispy or brown, but I have made it both ways and it works great.