

North African-Inspired Chicken



This one-pot wonder is also a set-it-and-forget-it type of meal, giving you plenty of time to open a bottle of wine and get to know each other better.

PREP TIME	5 mins.	TOTAL TIME	1 hour. 5 mins.
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COOK TIME	1 hour.	SERVINGS	2
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Ingredients

- 2 Large chicken Legs (drumsticks & thighs)
- 1 Tbsp. Olive Oil
- 1/2 cup halved apricots
- 1/2 cup dried plums (prunes)
- 1/4 cup pitted green olives
- 5 whole garlic cloves
- 4 slices of preserved lemons
- 1 cup chicken broth
- 1/2 Tsp. salt
- 2 Tbsp. brown sugar
- 1/4 cup white wine

Instructions

1. In a large dutch oven, heat olive oil over medium-high heat. Brown chicken until skin turns golden. Take off heat.
2. Preheat oven to 350 °F.
3. In a small bowl, whisk together chicken broth, salt, brown sugar, and white wine.
4. Layer apricots, dried plums, olives, and lemons over chicken.
5. Pour mixture over chicken. Cover and bake for 40-45 minutes or until chicken is cooked through and juices run clear.
6. Let sit for 10 minutes before serving.
7. Serve with couscous or rice pilaf.