



# Allepo-Apricot Chicken

using Thighs & Drumsticks

Makes 4 servings ~ \$14.91 (\$3.73 per serving)

## Ingredients

- 2 chicken thighs – boned & cubed
- 2 chicken drumsticks – boned & cubed
- 1 teaspoon salt, or more to taste
- 1/2 onion – finely sliced
- 1 Tablespoon herbes de Provence (may substitute with 2 Tbsp. fresh parsley or cilantro)
- 2 Tablespoon olive oil
- 2 garlic cloves, minced
- 1 teaspoon ground Allepo pepper or red chile powder
- 1/2 cup white wine or apple juice
- 6 fresh apricots, pitted and chopped (may substitute with peaches or apples)
- 1/2 cup apricot preserves
- 1 cup chicken stock
- 1–2 tablespoons lemon juice
- Salt & pepper to taste
- 1/2 jalapeno, minced (optional)

## Directions

1. Season the cubed chicken with salt and liberally rub with 1 tablespoon herbes de Provence and allepo or chile pepper.
  2. Heat the olive oil in a large skillet over medium heat. Sweat onion until translucent, 5 to 7 minutes. (You may add 1/2 a minced jalapeno at this point if desired) Add the seasoned chicken to the skillet and cook, turning to brown on all sides, 5 to 10 minutes. Add the garlic in the hot oil until fragrant, 1 to 2 minutes. Do not brown the garlic, it will get bitter. Remove the chicken from the pan.
  3. Deglaze the pan with white wine or apple juice, scraping the bottom of the skillet with a wooden spoon. Reduce by half and add the chicken stock, the apricots and the apricot preserves to the skillet. Return the chicken pieces and any juices that have collected to the pan. Reduce heat to low and simmer until the chicken is cooked through.
- Adjust the seasoning with salt, pepper and lemon juice or apple cider vinegar. Season with fresh basil or cilantro.

Recipe courtesy of Tracy Pikhart Ritter

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