



Moroccan Lemon Thyme Chicken with Dates and Apricots

1 Tablespoon smoked paprika
1/2 teaspoon freshly ground black pepper
1/2 teaspoon sea salt
1/2 teaspoon ground cumin
2 boneless, skinless chicken breasts
6 pitted whole dates, chopped
3 fresh apricots, seeded, sliced
1 cup white wine or white grape juice
3 to 4 Tablespoons olive oil, divided
1 large onion, peeled, sliced
1 Tablespoon fresh thyme leaves
1/2 cup water or as needed
1 Tablespoon chopped chives
Serve with: Plain yogurt, pickled red peppers
Garnish: Lemon Thyme leaves and sprigs, Chive blossoms,

On a piece of waxed paper, combine paprika, black pepper, salt, and cumin. Coat each chicken breast completely with spice mixture. Wrap with waxed paper; place in refrigerator for about 30 minutes.

Meanwhile place halved dates and apricot slices in white wine or juice. Set aside.

Remove chicken from refrigerator; discard waxed paper.

Heat large skillet; add 3 Tablespoons olive oil. Brown chicken over medium heat for about 5 minutes on each side or until very dark brown.

Remove chicken from pan; set aside.

Add onions; cook over medium heat until richly caramelized. Remove; set aside with chicken.

Remove; set aside apricot slices. Deglaze skillet with date wine mixture. Add thyme, chicken, and onions. Cook turning chicken occasionally over medium low heat for 15 to 20 minutes or until tests 165 degrees F. Add 1/2 cup water or as needed if too much liquid evaporates. Sprinkle with chopped chives.

Let chicken rest before slicing. Slice chicken for serving.

To Serve: Place onions and pan juices on serving platter; place chicken slices over meat. Arrange apricot slices, dollop of yogurt, and pickled peppers on platter. Sprinkle platter with fresh thyme leaves. Garnish with fresh thyme sprigs and chive blossoms.
Serves: 2

Inspired by Chef Monique Hooker's French Recipes

About the recipe: The flavor of the chicken is vibrant and highlighted by the lemon thyme, sweet dates, and apricot flavored wine. The juices blend with the golden onions and are lightly creamed with a touch of yogurt.
Beautiful to see; Delightful to serve; Outstanding to taste.