



Saffron Spanish Chicken

Inspired elegant chicken adapted for the home cook

- 6 chicken thighs
 - 1/4 cup Kosher salt
 - 1-1/2 teaspoon kosher salt
 - 1/2 teaspoon ground red pepper
 - 1/2 teaspoon ground paprika
 - All-purpose flour for flouring chicken, as needed
 - 2 Tablespoons avocado oil
 - 1/4 teaspoon ground saffron
 - 4 to 5 onions, cut julienned
 - 3/4 cup chicken stock or broth
 - 1/3 cup black olives, cured or original
 - 1 small bunch fresh cilantro or parsley, roughly chopped
- Serve with: Cooked hot rice

Garnish: chopped cilantro or parsley; pomegranate; thinly sliced green onions as desired

Note: If pomegranate seeds are not available, use small, dried cranberries

- Brine chicken pieces in 1 quart of water mixed with 1/4 cup of salt for about 45 minutes in the refrigerator. Pat the chicken dry.

- In a small bowl, mix 1-1/2 teaspoon salt, red pepper, and paprika; season the pieces with the mixture. Lightly flour the chicken.
- In a large cast iron skillet, heat the oil until hot. Brown the chicken pieces (about 6 minutes), removing each piece to a plate when it is golden brown. Flip over at 2-minute intervals to prevent overbrowning.
- Add 1/2 Tablespoon flour, saffron and onions to the pan and any remaining salt/pepper/paprika mixture. Stir continuously to wilt and lightly brown the onions (about 8 to 10 minutes) cook over medium-high heat, scraping the bottom of the pan to loosen any browned particles.
- Return the chicken to the pan. Add chicken broth and olives. Bring the broth to a light boil, then reduce the heat. Cover and low/simmer until the chicken is tender and reaches 180 degrees F. internal temperature; turn off the heat. Taste for seasoning. Then leave covered to rest, 5 to 10 minutes.
- Place rice on serving platter; top with chicken thighs and sauce; garnish with chopped cilantro or parsley, pomegranate seeds and chopped green onions. Serves: 6

GG Note: I made several changes to the adapted recipe, making it easier for a home cook to prepare.

Recipes Inspired from Chef Erik Anderson's Spanish Chicken with Saffron, Onions, Pomegranate & Olives that his mother would make and adapted from *America Farm to Table* by Batali and Webster recipe.

About the Recipe: This chicken dish, inspired by Chef Erik Anderson, features succulent chicken thighs brined for extra juiciness and then seasoned with salt, red pepper, paprika, and lightly coated in flour. The chicken is browned to develop a rich, savory flavor, before being simmered with fragrant saffron, sweet onions, and black olives. It's garnished with fresh cilantro or parsley, pomegranate seeds, and green onions for a touch of freshness and served over hot rice. This chicken dish is both comforting and elegant, perfect for a special dinner.