

Spiced Chicken Thighs with Dried Figs

Ingredients

1 c basmati rice, well rinsed
1 cinnamon stick
3 bay leaves, preferably fresh
Kosher salt
1 ¼ lbs skinless, boneless chicken thighs, cut into 2-inch pieces
2 t paprika
1 T vegetable oil
1 shallot, minced
1 c dried figs, halved
¼ c white wine vinegar
1 c low-sodium chicken broth
¼ c chopped fresh parsley

Directions

Combine the rice, cinnamon stick, 1 bay leaf, ½ t salt and 1 ½ c water in a saucepan over medium-high heat. Bring to a boil and stir. Reduce the heat to low, cover and cook until the liquid is absorbed and the rice is tender, about 17 minutes. Remove from the heat and set aside, covered.

Meanwhile, season the chicken with salt and the paprika. Heat a large skillet over medium-high heat. Add the vegetable oil and heat until shimmering. Add the chicken and cook, undisturbed, until well browned, 4 to 5 minutes. Flip and cook until browned on the other side, 3 to 5 more minutes. Remove to a plate.

Add the shallot to the skillet; cook, stirring, 30 seconds. Stir in the figs, then add the vinegar and remaining 2 bay leaves. Cook, scraping up any browned bits, until the liquid is mostly reduced, 1 minute. Return the chicken to the skillet along with any juices from the plate; add the broth. Bring to a boil, then reduce the heat, cover and simmer until the chicken is cooked through and the liquid is reduced but still saucy, 10 to 12 minutes; season with salt.

Fluff the rice, discarding the cinnamon stick and bay leaf, and divide among plates. Top with the chicken, figs and sauce and sprinkle with the parsley.

Measurement Key

T=tablespoon; t=teaspoon; c=cup; lb=pound; oz=ounce; pt=pint

