



*Our Search for Authentic
Food Experiences at Home
and Around the World.*

Chicken with Apricots, Olives, and Figs

INGREDIENTS:

- 3 cloves garlic, minced
- 1 1/2 teaspoon dried thyme
- 1 1/2 teaspoon cumin
- 1/2 ts ginger powder
- Salt
- Pepper
- 1/4 cup red wine vinegar
- 2 tablespoons olive oil
- 3/4 cup green olives, sliced
- 3/4 cup dried apricots
- 3/4 cup dried figs
- 4 Chicken breasts cut in chunks
- 2 tablespoons brown sugar
- 1/4 cu orange juice
- Couscous for serving on

METHOD:

In a large plastic freezer bag, combine garlic, thyme, cumin, ginger, salt, and pepper to taste, vinegar, oil, olives, apricots, and figs. Add chicken. Refrigerate overnight, turning occasionally. 2. Transfer chicken and marinade to a covered casserole dish. Combine sugar and orange juice. Sprinkle over mixture. Cover and bake at 325°F for 20 minutes. Uncover and bake, basting frequently, for 40 -50 minutes until chicken is tender. 3. Serve over couscous.

SERVINGS: 4

SOURCE: Canadian Living

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