

Moroccan Braised Chicken & Vegetables

Cozy comfort food is perfect for the rainy days of November. Enjoy!

Serves 8

2 teaspoons dried oregano
2 teaspoons cumin
1 1/2 teaspoons cinnamon
1 teaspoon kosher salt
1/2 teaspoon smoked paprika
1/2 teaspoon freshly ground pepper
1/4 teaspoon cayenne pepper
8-12 chicken thighs, bone-in and skin on
8-12 cloves garlic, peeled and left whole
4 carrots, peeled and chopped
1 large onion, chopped
Olive oil
1 bay leaf
1 cup or more dry white wine
2 cups or more chicken broth
12-16 ounces baby spinach or kale
Lemon or lime wedges, for garnish (optional)
Basmati rice

Preheat the oven to 450 degrees. Place a roasting pan large enough to hold the chicken in a single layer in the oven for 10 minutes.

Put the oregano and spices in a small bowl and whisk to combine. Sprinkle the chicken with half of the spice mix. Place the chicken, skin-side down in the hot pan. Return the pan to the oven and roast the chicken at 450 degrees for 15 minutes.

While the chicken roasts, put the vegetables in a bowl, drizzle with a little olive oil, sprinkle with the remaining spice mix and toss to coat and combine.

Turn the chicken, scatter the vegetables in the pan and add the wine and broth.

Return the pan to the oven and reduce the temperature to 375 degrees. Adding more wine and broth if necessary, continue roasting until the chicken is cooked through and golden and the vegetables are tender and caramelized, about 45 minutes more.

While the chicken braises, cook the rice according to package directions.

Remove the chicken from the pan, lightly cover and reserve.

A few handfuls at a time, add the spinach to the pan and toss to combine and wilt. Add a little broth if necessary and return to the pan to the oven for 3-5 minutes or until piping hot.

Transfer the vegetables to a deep serving dish or individual shallow bowls, top with chicken and serve with basmati rice and lemon or lime wedges.