

3 tablespoons olive oil

2 tsp. paprika

1 tsp. cumin

1 tsp. turmeric

2 tsp. Fresh ginger- minced

3 garlic cloves - minced

10 chicken thighs

1 onion, chopped

1/2 cup *Traina CA SD apricots*

1/2 cup *Traina CA pitted prunes*

6 *Traina Sun Dried Tomato 1/2's in oil*

1/2 cup mixed pitted olives

2 tsp. salt

1 tsp. black pepper

2 cup chicken broth

1 large yam peeled and cubed

1 pound small white or red potato or 2 cups peeled cubed potato

1/4 cup chopped cilantro

1/4 cup chopped mint

Juice of 1/2 lemon

#### Directions

Preheat oven to 400 degrees.

Season the chicken with the cumin, paprika and turmeric. Let sit for 1-2 hours at room temperature

Place a tagine, Dutch oven, or heavy cooking pot that can go both on the stove and in the oven over a medium flame. Pour in enough olive oil to coat the bottom of the pan. Add chicken to olive oil and brown chicken.

Remove the chicken temporarily to a plate. Add the onion, garlic and ginger-sauté for about 5 minutes. Return the chicken to the pot skin side up and add the dried fruit and olives. Add yam and potato.

Sprinkle salt and pepper. Pour in the broth. Use a wooden spoon or tongs to cover the chicken a little bit with the onion mixture. Cover the tagine or Dutch oven and place in oven for 1 hour.

Remove chicken from oven and place again over medium flame. Uncover. Simmer and allow to reduce until juices thicken. Add cilantro, mint and lemon to the sauce and return chicken to sauce.

Serve with couscous or Basmati Rice

