

U The Lexingtonienne U

CHICKEN WITH TOMATOES, APRICOTS, AND CHICKPEAS

Adapted from a recipe in "Sunset" magazine

- 4 boneless, skinless chicken breasts
- 1/2 onion, chopped
- 2 tsp ground cumin
- 1/4 tsp cayenne pepper
- 1/4 tsp chili powder
- 1 can (14.5 oz) diced tomatoes
- 1/3 C chopped dried apricots
- 1 T sugar
- 3 minced garlic cloves
- 1 can (15 oz) chickpeas
- 1/4 C chopped parsley

Saute chopped onion in olive oil over medium-high heat until onions are clear. Set aside. Add more olive oil if necessary to coat the pan and add spices. Cook for 1 minute, stirring constantly. Sprinkle chicken breasts with salt & pepper. Add chicken breasts to pan and cook until golden brown, turning once, about 6 minutes. Transfer to a plate, cover with foil, and set aside. Deglaze your pan with the white wine, using a spatula to scrape the bits off the bottom of the pan. Stir in onions, tomatoes, apricots, sugar, and garlic. Return chicken to pan and simmer, covered, until chicken is cooked through, about 10 minutes. Stir in chickpeas and parsley, cooking until heated through.

