

Chicken Thighs in a Toasted Almond and Saffron Sauce with Israeli Couscous

The chicken thighs are slow cooked in a sauce made with toasted almonds, egg yolks, and saffron to make an exotic tasty dish.



Ingredients:

- 2 eggs
- 1 onion (1 cup)
- 3 garlic cloves (3 tsp.) (divided)
- 1 tsp. Better than Bullion chicken concentrate
- 1 cup hot tap water
- 1 can (14.5 oz.) whole peeled tomatoes
- 1/4 cup slivered almonds
- 8 (5-7 oz.) bone-in chicken thighs
- 1 1/4 tsp. salt (divided)
- 1/2 tsp. pepper
- 1 Tbsp. olive oil
- 1 bay leaf
- 1/4 tsp. ground cinnamon
- 2/3 cup dry sherry
- 1/2 cup blanched almonds
- 1 pinch saffron threads
- 2 Tbsp. parsley (divided)
- 1 1/2 tsp. lemon juice

Equipment:

- Large skillet
- Temperature probe
- Blender

Chicken Saffron and Sherry:

| ☑ | Directions | Time (min) | |
|---|---|--------------|----|
| | Preheat oven to 300 degrees | | |
| | Place eggs in pot and fill with cold water to 1" above eggs | 1 | |
| | Bring to a rolling boil over high heat | 5 | |
| | Remove from heat and rest | | |
| | Peel and mince 1 cup onion and 3 tsp. garlic | 5 | 10 |
| | Mix 1 tsp. chicken concentrate and 1 cup hot tap water | 1 | |
| | Drain and chop 1 can of whole tomatoes | 2 | |
| | Toast 1/4 cup slivered almonds | 2 | |
| | Fill bowl with water and ice | 1 | |
| | Transfer eggs to ice water, cool for five minutes then set aside | 5 | |
| | Trim fat from thighs. Pat thighs dry with paper towel | 2 | |
| | Season both sides of thighs with 1 tsp. salt and 1/2 tsp. pepper | 1 | |
| | Heat 1 tbsp. olive oil over high heat in a skillet until just smoking | 2 | |
| | Add thighs and brown on both sides | 10 | |
| | Transfer thighs to plate. Pour off fat but reserve 2 Tbsp. of fat | 1 | |
| | Return 2 Tbsp. fat to skillet over medium heat | 1 | |
| | Add 1 cup onion and 1/4 tsp. salt and cook to soften | 3 | |
| | Add 2 tsp. minced garlic, 1 bay leaf, and 1/4 tsp. cinnamon | 1 | |
| | Add 2/3 cup sherry, scrape browned bits, and simmer to thicken | 2 | |
| | Stir in chicken broth and tomatoes and bring to simmer | 2 | |
| | Return thighs to skillet, cover, transfer to oven. Cook to 195 degrees | | 45 |
| | Peel hard cooked eggs. Slice in half and remove yolks. | 2 | |
| | Chop egg whites. Reserve yolks. | 2 | |
| | Prepare colorful side dish (see snow peas with sesame oil) | 10 | |
| | Prepare Israeli Cous-Cous (see Israeli Cous-Cous) | 24 | |
| | Transfer thighs to serving platter. | 1 | |
| | Use paper towel to grasp and remove skin. | 2 | |
| | Cover thighs with aluminum foil | 1 | |
| | Discard bay leaf | 1 | |
| | In a blender, combine 3/4 cup pan liquid, yolks, almonds, 1 pinch of saffron, 1 tsp. garlic | 2 | |
| | Blend until smooth | 2 | |
| | Return almond mixture to skillet. | 1 | |
| | Add 1 Tbsp. parsley and 1 1/2 tsp. lemon juice | 1 | |
| | Bring to a simmer over medium heat to thicken | 4 | |
| | Pour sauce over chicken. Garnish with chopped egg white and parsley. | 3 | |
| | Total | 1 hr. 50 min | |