

## MOROCCAN STYLE BRAISED CHICKEN

- 1/2 teaspoon cumin
- 1/2 teaspoon coriander
- 2 tablespoons olive oil
- 6 chicken thighs (about 2 pounds)
- Coarse salt and freshly ground black pepper
- 1 large onion, halved and thinly sliced
- 1/2 cup white wine
- 4 or 5 large carrots, peeled and cut on the bias into 1-inch pieces
- 1 1/2 cups chicken stock
- 1/4 cup golden raisins
- 1 cup quinoa
- 1/4 cup cilantro leaves, chopped



Preheat oven to 350 degrees. Heat a large ovenproof pot over medium-high heat. Toast spices about 1 minute. Transfer to a bowl. Add oil to pan and heat. Season chicken generously with salt and pepper. Cook until golden, about 6 minutes; set aside. Reduce heat to medium and sauté onion. Add wine, scraping up brown bits with wooden spoon. Add carrots, stock, raisins, chicken and accumulated juices, and spices; bring to a boil. Cover and transfer to oven. Braise until meat is very tender, about 45 minutes.

Meanwhile, bring quinoa, 2 cups water, and 1/4 teaspoon salt to a boil. Reduce heat and simmer, covered, until quinoa is tender, about 15 minutes. Remove from heat; let stand 5 minutes. Fluff with a fork.

Sprinkle chicken with cilantro and serve with quinoa.