

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:

<input checked="" type="checkbox"/>	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	