

# THE OLIVE AND THE GRAPE

440-257-0778 [www.theoliveandthegrape.biz](http://www.theoliveandthegrape.biz)

## Chicken Ras el Hanout

1 medium onion, chopped  
3 cloves **garlic**, chopped  
2 tsp. **Ras el Hanout**  
1/2 tsp. **crushed Aleppo pepper**  
2 tbsp. **olive oil**  
4 boneless, skinless chicken breasts  
2 tbsp. **chopped crystallized ginger**  
2 cup chicken stock  
16 dried plums or apricots  
**salt and pepper**

Preheat oven to 350 degrees. In an oven-proof, lidded sauté pan, cook onions in olive oil until softened. Add garlic, Ras el Hanout and chopped ginger. Cook another 2-3 minutes over medium heat. Salt and pepper chicken. Remove onion mixture and put chicken in pan (adding more oil if necessary) and cook about 2 minutes on each side. Return onion mix to pan with dried plums or apricots and chicken stock.

Cover and put in oven for 30 minutes, turning chicken halfway through cooking time.

### **Serving Suggestions:**

Serve with **rice** or **couscous**.

Items in **bold italic** are available at THE OLIVE AND THE GRAPE, Mentor and Cleveland, OH

[www.theoliveandthegrape.biz](http://www.theoliveandthegrape.biz)