



Spiced Chicken

Adapted from Ruth Reichl

- 2 teaspoons chili powder
- 1/2 teaspoon cumin
- 1/2 teaspoon ground coriander
- 1/2 teaspoon black pepper
- 1/4 teaspoon cinnamon
- 1 teaspoon kosher salt
- 3 tablespoons vegetable oil
- 4 chicken bone in chicken breasts, skin on
- 1/2 cup water

Heat oven to 450 degrees. Mix the spices together in a small bowl. Add 1 tablespoon of the oil to the spices and make a thin paste. Heat the remaining oil in a large, oven proof skillet or dutch oven over medium high heat.

While the oil is heating up, rub the spice paste all over the chicken. When the pan is hot, place the chicken in the pan and cook until browned, approximately 6 to 8 minutes, turning once. Once the chicken is browned on both sides, turn it skin side up, and transfer the pan to the oven. Cook for another 25 minutes, or until the chicken is completely cooked.

Transfer the chicken to a platter and then add the water to the hot pan, bring to a boil over high heat, and scrape up any browned bits from the pan. Carefully skim the fat off the sauce and spoon over the chicken.

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