

Roasted Chicken Thighs with Peaches, Basil and Ginger
By Melissa Clark, "A Good Appetite," from *The New York Times*
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Yield: 3 servings

Ingredients

½ pound hard peaches (about 1 large or 2 to 3 small ones, see note)
1-pound boneless, skinless chicken thighs, cut into 1-inch strips
2 tablespoons extra-virgin olive oil
2 tablespoons dry ([fino](#)) [sherry](#), or use white wine or dry vermouth
2 tablespoons chopped fresh basil
2 garlic cloves, minced
1 (1-inch) piece fresh ginger root, grated
½ teaspoon kosher salt
½ teaspoon black pepper
Crusty bread or rice, for serving

Preparation

1. Heat oven to 400 degrees. Halve peaches, remove pits and slice fruit ½ inch thick.
2. In a 9-by-13-inch pan, toss all ingredients except 1 tablespoon basil. Roast until meat is cooked through and peaches are softened, about 20 minutes. Garnish with remaining basil. Sauce will be thin, so serve with crusty bread for sopping or over rice.

Tip

Peaches can be any stage of ripeness, but firmer ones are easier to work with.