

Skillet Ginger Chicken with Apricots

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The New York Times/NYT Cooking

Prep Time: 10 minutes

Cook Time: 25 minutes

Total Time: 35 minutes

Servings: 4

Ingredients

1 tablespoon plus 1 teaspoon grated or minced (unpeeled) fresh ginger

1 teaspoon ground cumin

1 teaspoon ground coriander

Kosher salt

1½ pounds boneless, skinless chicken thighs, cut into 2-inch pieces

2 tablespoons olive oil

1 small red onion, halved and thinly sliced

1 cup dried Turkish apricots, halved

¾ cup white wine

2 to 3 packed cups baby spinach

2 packed tablespoons fresh mint or cilantro leaves

Preparation

1. In a medium bowl, combine 1 tablespoon of ginger with the cumin, coriander and 1 teaspoon salt. Pat the chicken dry, then add to the bowl and toss to coat with the mixture.
2. Heat the oil in a 12-inch skillet over medium-high until shimmering. Add the onion, season with salt, and cook, stirring occasionally, until just softened in texture and color, 3 to 4 minutes. Push the onion slices to the sides of the skillet, then add the chicken so that each piece has contact with the pan. (It's OK if it's crowded.) Cook, undisturbed, until the bottom is browned and releases easily from the skillet, 7 to 8 minutes more. Use tongs to flip the chicken and scatter the apricots around the skillet.
3. Cook until the other side of the chicken is no longer pink, about 2 minutes. Pour in the wine and remaining teaspoon of ginger. Use a spatula or wooden spoon to stir and scrape up anything on the bottom of the pan. Continue to stir to coat everything in the liquid until it's mostly absorbed with a little pooling at the bottom, the chicken is cooked through and the apricots softened, about 3 minutes more.
4. Add the spinach, mixing until wilted, about 2 minutes more. Season to taste with salt. Sprinkle with mint and serve.