

Moroccan-Inspired Tzimmes with Saffron, White Wine and Chicken



Ingredients

For the fruits and vegetables:

- 2 bunches small colored candy cane beets, tops removed, scrubbed and sliced
- 1 bunch colorful young carrots, scrubbed and thicker ones sliced in half
- 4 apricots, halved, some quartered
- 4 big purple plums, halved and some sliced
- 1/2 cup golden raisins
- 10 cloves garlic, peeled
- 1 large onion, peeled and sliced into thick rings
- 3 sprigs fresh rosemary

- chopped parsley, for serving

For the chicken, sauce and saffron white wine marinade:

- 4 chicken bottoms, cleaned
- 2 tsp fine sea salt
- 2 sprigs fresh rosemary
- 1/4 tsp saffron threads
- 1/4 cup water
- 3/4 cups good white wine
- 3 Tbsp date honey (silan)
- 1/4 cup olive oil
- 1/4 tsp freshly ground black pepper
- 3 cardamom pods, lightly crushed
- 1 tsp ground cinnamon
- 1/2 tsp ground cumin
- 2 pinches cayenne pepper
- 1/4 tsp *ras el hanout*

Directions

1. Preheat the oven to 425°F. Rub the chicken bottoms with the sea salt and the 2 sprigs of fresh rosemary.

2. Toast the saffron threads in a small pan over low-medium heat, for about 3-5 minutes, until they are slightly toasty and fragrant. Remove the pan from the heat, add the 1/4 cup of water and let it sit and turn yellow as the saffron infuses its flavor into the water.
3. Combine the cooled saffron water, of which you should have 1/4 cup, with the white wine. Mix and set aside until needed.
4. Make the marinade: Whisk the date honey, oil, black pepper, cinnamon, cumin, cayenne and *ras el hanout* in a large bowl.
5. Add the chicken pieces, carrots, onion, cardamom pods, garlic, apricots, plums, carrots, beets, golden raisins and rosemary to the large bowl and toss to combine.
6. Remove the chicken and set aside, in a clean, baking paper-lined pan until needed. Spread the fruits and vegetables on a baking paper-lined rimmed baking sheet.
7. Pour half of the saffron/white wine mixture onto the chicken and half onto the vegetables. Cover the vegetables tightly with foil. Roast 15 minutes, then remove from oven. Remove and discard the cardamom.

8. Remove foil, lower the heat to 400°F and top the vegetables with the chicken and the rest of the saffron/white wine mix.
9. Continue to roast until the beets and carrots are tender, the chicken is golden brown and the whole mixture smells absolutely divine, around 40 minutes to 1 hour. (If the fruits and vegetables get too dark, you can remove the sheet tray from the oven, place the chicken in another pan and return that pan to the oven until the chicken is nice and golden, leaving the vegetables out.)
10. When the chicken and vegetables are done, transfer chicken mixture to serving platter. Pour pan juices over. Top with shredded parsley before serving.

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