

## Chicken with Ginger, Lemon & Eladnelle Saffron

(Adapted from a recipe by ABC Radio)



### INGREDIENTS:

- 2 teaspoons sea salt
- 2 teaspoons ground cinnamon
- 1 teaspoon ground turmeric
- 100 ml olive oil
- 100 grams fresh ginger finely
- 2 small red chillies split
- 100 mgs Eladnelle saffron  
(steeped for previous 24-hours)
- 5 sprigs of thyme
- 2 tablespoons honey
- 2 tablespoons vegetable stock powder
- 2 teaspoons ground cumin
- 1 teaspoon freshly cracked black pepper
- 1 kg chicken thighs cut into large pieces
- 2 brown onions thickly sliced
- 5 cloves of garlic bruised by back of a knife
- 2 tomatoes coarsely chopped
- Half a teaspoon cumin seeds
- 1 lemon juiced and zest finely grated
- 100 grams sultanas
- Half a bunch coriander leaves

### METHOD:

- Step 1      Combine salt, cumin, cinnamon, pepper and turmeric in a large plastic bag. Add chicken pieces and shake to coat.
- Step 2      Heat oil in a heavy based pan over high heat. Add chicken and brown on all sides. Remove from pan and set aside. Add onions, ginger, garlic and chillies to pan and cook for 3 minutes, adding a little more oil if necessary. Add tomatoes, saffron, cumin seeds and thyme and cook for 2 minutes.
- Step 3      Return chicken to pan and add lemon juice and zest, honey, currants, stock powder and enough water to just cover the chicken. Cover with a lid and simmer over medium heat for 15 minutes.
- Step 4      Uncover and simmer for chicken is tender and cooked through and sauce is slightly reduced. Stir in coriander.

Served with steamed rice and pan fried beans & carrots in butter and garlic.