

Herby Chicken with Apricots and Feta

Serves 8

Ingredients

- 1-1/2 teaspoons salt
- 1 teaspoon dill weed
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried thyme
- 1/2 teaspoon pepper
- 8 boneless skinless chicken thighs (about 2 pounds)
- 3 tablespoons canola oil
- 1 small onion, chopped
- 8 dried apricots
- 8 pitted dates
- 1/2 cup chicken stock
- 1/4 cup lemon juice
- 1 cup crumbled feta cheese
- 2 green onions, thinly sliced
- Hot cooked couscous, optional

Directions

Combine the first 5 ingredients; sprinkle over chicken. In a large skillet, heat oil over medium heat. Brown chicken in batches; return all to skillet. Add onion, apricot and dates; cook 5 minutes longer. Stir in stock and lemon juice; bring to a boil. Reduce heat; simmer, covered, until a thermometer reads 170°, 5-7 minutes. Uncover and top with feta and green onions. If desired, serve with couscous.