

## Week of Menus

# Chicken With Figs and Olives

Makes 6 servings

### Ingredients

- 1 tablespoon olive oil
- 2 lbs skinless, boneless chicken thighs, cut into bite sized pieces
- 1 cup quartered dried figs (Black Mission, Calimyrna all work)
- ½ cup chopped green olives
- 2 tablespoons minced garlic
- ¾ cups sweet wine (anything you have lying around extra will be fine)
- ¼ cup balsamic vinegar
- 2 tablespoons honey
- 1 teaspoon ground coriander
- 1 teaspoon cumin
- ½ teaspoon ground cardamom
- 1 cup chopped cilantro

### Method

Heat olive oil in a large pan over medium high heat. Add chicken and cook for 5 minutes, until brown, stirring frequently. Add figs, olives and garlic, and cook for another 2 minutes. Add wine, balsamic vinegar, honey, coriander, cumin, cardamom and cilantro. Cook for an additional 8 more minutes, stirring occasionally. Garnish with additional sprinkle of cilantro if desired.

Serve over warm couscous or quinoa.