

ROASTED CHICKEN THIGHS WITH FRESH TURMERIC MARINADE

(adapted from *No Crumbs Left*)

1 tablespoon paprika
1 tablespoon ground coriander
2 teaspoons smoked paprika
2 teaspoons Aleppo pepper
1 teaspoons ground sumac
2 tablespoons grated fresh ginger
2 tablespoons grated fresh turmeric
8 bone-in, skin-on chicken thighs
2 teaspoons kosher salt
1 cup full-fat unsweetened coconut milk
½ cup olive oil
juice of one large lemon

In a small bowl, stir together the hot paprika, coriander, smoked paprika, Aleppo pepper and sumac.

Arrange the chicken thighs in a shallow container and sprinkle with 1 teaspoon of the salt. In a medium bowl, stir together the coconut milk, olive oil, lime juice, ginger, turmeric, and the remaining teaspoon of salt. Stir in the dry spice blend. Set aside about ½ cup of the marinade and refrigerate, then pour the remaining marinade over the chicken. Cover the chicken and refrigerate for at least 3 hours or up to overnight.

Heat the oven to 350°F. Line a large baking sheet with non-stick aluminum foil. Remove the marinated chicken from the refrigerator and let it come to room temperature.

Put the chicken, with its marinade, on the prepared baking sheet and bake covered for 45 minutes, or until starting to turn golden. Remove the baking sheet from the oven. Without disturbing the chicken, carefully pour the juices from the pan into a small bowl. Baste the chicken by spooning the juices over, then return the chicken to the oven, increase the temperature to 400F and bake for 20 minutes more or until golden brown.

Pour the reserved marinade into a small saucepan and simmer over medium heat until it has reduced by half. Serve the chicken drizzled with the reduced sauce.