

Salt and Serenity

Pomegranate Chicken

Serves 4

12 boneless skinless chicken thighs
1 ½ teaspoons kosher salt
1 teaspoon paprika
1 teaspoon freshly ground black pepper
1 Tablespoon olive oil
2 medium onions, chopped finely
2 cloves garlic, crushed in garlic press
1 small jalapeno pepper, seeds discarded and finely minced
3 Tablespoons Pomegranate Concentrate
1-28 ounce can Italian plum tomatoes

Seeds of 1 pomegranate for garnish

1. Sprinkle both sides of the chicken pieces with salt, paprika and pepper. Heat olive oil in a large skillet set over medium high heat. Add chicken pieces, and cook until chicken is brown, about 5 minutes per side.
2. Remove chicken pieces to a platter and set aside. In the same skillet, add onions, garlic and jalapeno and cook for about 3 minutes on low heat, stirring occasionally. Place chicken pieces back in pan on top of onion mixture. Continue cooking for another 2 minutes.
3. Drain tomatoes and reserve juice. Coarsely chop tomatoes. Add chopped tomatoes, tomato juice and pomegranate concentrate to pan. Mix everything together and bring to a boil. Turn heat down to simmer, cover skillet and cook for another 30-40 minutes until chicken is done.