



## BERBERE BROWN SUGAR CHICKEN

*Recipe from: Kiano Moju*

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### INGREDIENTS

- 1½ pounds boneless, skinless chicken thighs
- Kosher salt and black pepper
- 2 tablespoons olive oil or ghee
- 1 large red onion, finely chopped
- 4 garlic cloves, thinly sliced
- 2 tablespoons berbere spice
- ½ teaspoon dried oregano
- 1 cup chicken broth
- 1 large orange, juiced (about ⅓ cup)
- 1 tablespoon brown sugar
- Cooked rice (optional), for serving

COOK TIME: 10 MIN PREP / 35 MIN COOK

TOTAL TIME: 45 MINS

SERVINGS: 4 SERVINGS



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## **DIRECTIONS:**

1. Season both sides of the chicken pieces with salt and pepper. Set aside.
2. Heat a large skillet over medium-high. Once hot, add the olive oil and place the chicken in the skillet in a single layer. Cook for 4 to 5 minutes, until golden brown on the bottom. Turn the chicken and cook for another 3 minutes. Remove the chicken to a plate and set aside.
3. Lower the heat to medium. Add the onion and garlic to the same skillet. Cook, stirring occasionally, until softened, about 3 minutes. Add berbere spice and oregano, and lightly season with salt. Stir until spices are fragrant, making sure they don't burn.
4. Add the chicken broth, scraping up any browned bits from the bottom of the pan. Then add the orange juice and brown sugar, stirring until the sugar dissolves. Adjust the salt to taste, then return the chicken and its juices to the pan, nestling it into the sauce.
5. Simmer for another 15 minutes, turning the chicken occasionally, until the chicken is tender and cooked through and the sauce has reduced by half. Serve over rice if desired.

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