

Rich aromas, robust flavors

McCormick® Gourmet Collection Roasted Coriander-Spiced Chicken Thighs with Bacon and Sweet Potatoes

MAKES: 8 servings PREP TIME: 20 minutes COOK TIME: 35 minutes



Ingredients

3 tbsp. flour	4 slices thick-cut bacon	1 medium zucchini or yellow squash, cut into 1/2-inch thick half-moon slices
4 tsp. Roasted Ground Coriander	1 tbsp. olive oil	1/2 cup fresh orange juice
1/2 tsp. Thyme Leaves	1 large onion, cut into 1-inch chunks	
1/2 tsp. Sicilian Sea Salt	1 cup chicken broth	
1/2 tsp. Black Pepper, Coarse Grind	1 large sweet potato (about 1 lb.), peeled and cut into 1-in. chunks	
1 1/2 lbs. boneless skinless chicken thighs		

Directions

MIX flour, coriander, thyme, sea salt and pepper in shallow dish. Coat chicken with flour mixture. Reserve remaining flour mixture.

COOK bacon in large saucepot or Dutch oven on medium-high heat until crisp. Drain on paper towels. Slice bacon into 1/2-inch pieces. Set aside. Reserve 2 tablespoons drippings in pot; add oil. Add chicken to pot; cook on medium heat 5 minutes or until lightly browned, turning once. Remove from pot.

STIR onion into pot; cook 4 minutes or until tender, stirring occasionally. Mix broth and reserved flour mixture with wire whisk until smooth. Add to pot with sweet potatoes; mix well. Bring to boil. Return chicken to pot. Reduce heat to medium-low; cover and cook 15 minutes or until sweet potatoes are just tender. Add zucchini and orange juice. Return to boil. Cover and simmer 5 minutes or until chicken is cooked through and zucchini is tender. Sprinkle with bacon before serving.