

# *Idiot's Kitchen Recipe – Easy Spiced Chicken*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Gourmet Today



## Ingredients:

2-3 pounds of bone in chicken pieces – legs & thighs, 4 breasts, or any combination you like  
2 teaspoons chili powder  
½ teaspoon cumin  
½ teaspoon ground coriander  
½ teaspoon freshly ground pepper  
½ teaspoon salt (or more to taste)  
¼ teaspoon cinnamon  
3 Tablespoons of olive oil, divided (1 for spice rub, 2 for browning the chicken)  
1 Tablespoon flour  
¼ cup dry white wine  
½ cup water

Preheat the oven to 450 degrees.

Make a spice rub by combining 2 teaspoons chili powder, ½ teaspoon cumin, ½ teaspoon ground coriander, ½ teaspoon freshly ground pepper, ½ teaspoon salt (or more to taste), and ¼ teaspoon cinnamon in a small bowl. Add 1 Tablespoon of olive oil and stir to make a paste.

Rub the spice mixture evenly all over the chicken pieces. I used 4 thighs and 5 legs but any combination of bone-in chicken pieces will work. Feel free to remove the skin or leave it on as is your personal preference.

In a large pan that is stove top and oven safe, heat the remaining 2 Tablespoons of olive oil over medium high heat. Add the chicken and brown on both sides, about 5 -6 minutes total, being sure not to move the chicken around once it is in the pan except to flip it over. Once both sides have browned, transfer the pan to the 450 degree oven and cook the chicken for 20 - 25 minutes more until tender and cooked through. When in doubt, use an instant read thermometer to double check. 160 degrees inside a piece of chicken will do the trick.

Remove the chicken pieces to a platter. Put the pan back on the stove over medium heat and spoon off all but 1 -2 Tablespoons of the grease. Add 1 Tablespoon of flour and stir it in to make a roux. Add ¼ cup of dry white wine and ½ cup of water. Scrape up any browned bits from the bottom of the pan and stir until you have lovely brown gravy. Pour the gravy over the chicken and serve.

Serves 4 unless I'm eating.