

Country Captain

Ingredients

- 3/4 cup flour
- 1/2 tsp paprika
- 1/4 tsp cayenne pepper
- 2 tsp salt, divided
- 12 chicken thighs**
- 4 Tbsp butter, divided
- 2 Tbsp vegetable oil
- 2 onions, chopped
- 3 green bell peppers, chopped
- 3 garlic cloves, minced
- 1/3 cup + 2 Tbsp chopped parsley, divided
- 2 Tbsp curry powder
- 1 tsp ground black pepper
- 1/2 tsp ground nutmeg
- 1 28-oz can diced tomatoes
- 1/2 cup raisins or dried currants
- 1 1/2 cups slivered almonds or peanuts

Directions

Combine flour, paprika, cayenne pepper and 1 tsp salt in a large bowl or ziplock bag. Coat the chicken pieces with the flour and set chicken aside. Discard remaining flour mixture.

Heat 2 Tbsp butter and the oil in a large Dutch oven over medium heat until melted. Working in batches, carefully place the chicken thighs on the butter, skin side down, and cook until golden brown and crispy, about 6 minutes. Turn and cook 2 more minutes. Remove and set aside.

Add the remaining 2 Tbsp of butter to the pan and let melt. Add the onions, bell peppers, garlic and 1/3 cup parsley and stir. Season with the curry powder, ground pepper, nutmeg and remaining 1 tsp of salt. Sauté, stirring frequently, until the onions are soft. Stir in the diced tomatoes and raisins.

Bring vegetables to a boil. Reduce heat to medium-low and return chicken to the pan. Cover and simmer for 15 minutes.

While the chicken is cooking, heat a skillet over medium heat. Add the slivered onions in a single layer. Toast for 3 to 6 minutes, stirring or tossing frequently. Set aside.

Uncover the chicken, and continue cooking until the chicken is cooked through, about 15 more minutes. Transfer chicken to a serving platter, cover with sauce and sprinkle with toasted almonds and 2 Tbsp chopped parsley.