

INDIAN SPICED CHICKEN WITH CHICKPEAS AND SPINACH

(adapted from Bon Appetit)

1 tablespoon vegetable oil (I used grape seed oil)
6 boneless, skinless chicken thighs
Kosher salt
1 tablespoon unsalted butter
1 large shallot, thinly sliced
1 + 1/2 tablespoons grated ginger
2 teaspoons ground coriander
1 teaspoon ground cumin
1 teaspoon ground turmeric
1/4 teaspoon cayenne pepper
1 15-ounce can chickpeas, rinsed
1 cups chicken broth
5 ounces baby spinach
1/4 cup Greek yogurt
1/4 cup cilantro leaves, coarsely chopped (optional)

Heat oil in a large heavy pot over medium-high heat or in your pressure cooker. Season chicken with salt. Working in batches, cook chicken, reducing heat as needed to prevent over-browning, until golden brown on all side. Transfer to a plate.

Add butter and shallot to drippings in pot; season with salt. Cook, stirring often, until soft and fragrant. Stir in ginger, coriander, cumin, turmeric, and cayenne. Cook, stirring constantly, until spices are fragrant, about 1 minute. Stir in chickpeas and chicken broth. Return chicken and any accumulated juices to pot. Bring to a simmer. Cover pot and either braise it in a 325 F oven for about 50 minutes, or cook under pressure for 15 minutes. Quickly release the steam (or place the closed pan under running cold water in the sink), and when the pressure equalizes open the pan. Return the pan to the stove, add the spinach and simmer for a couple of minutes until wilted. Stir yogurt into cooking liquid, mix gently and serve right away, sprinkled with fresh cilantro, if you like.