

FESENJAN

(slightly adapted from A Calculated Whisk)

6 ounces walnut halves, lightly toasted
1 tablespoon olive oil
2 pounds boneless, skinless chicken thighs, cut in half
1 teaspoon sea salt
Freshly ground black pepper
1 shallot, chopped
1 teaspoon turmeric
1/4 teaspoon cinnamon
1/4 teaspoon ground cardamon
1/2 cup chicken stock
1/4 cup pomegranate molasses
2 tablespoons honey
1/2 cup pomegranate seeds, for serving
chopped fresh cilantro, for serving

Place the toasted walnuts in a food processor and grind them to a coarse powder. Reserve.

On a large skillet or in the pressure cooker, heat the olive oil and add the chicken pieces seasoned with salt and pepper. Brown them lightly, if necessary in two batches. Reserve. Add the shallots, saute' for a couple of minutes, then add the turmeric, cinnamon and cardamon. Stir until fragrant. Pour in the chicken stock. If using a skillet, transfer the mixture to the pressure cooker now.

Add the ground walnuts, pomegranate molasses and honey. Stir to combine, Close the pressure cooker and once full pressure is achieved, cook for 15 minutes. Release the pressure, if the sauce is too thin, cook for a few minutes with the lid open to reduce it. Serve the chicken with fresh pomegranate seeds and cilantro leaves scattered on top.