

ROSE HARISSA CHICKEN THIGHS

(from the Bewitching Kitchen, adapted from Ottolenghi's Simple)

1 tablespoon olive oil
3 celery ribs, diced
5 boneless, skin-less chicken thighs
salt and pepper
2 Tablespoons rose harissa
1 teaspoon paprika
1/2 cup roasted red bell peppers, sliced thin
1 can stewed tomatoes
15 g dark chocolate (I used Lindt 70%)
1 cup water
juice of 1/2 lemon
cilantro to taste

Heat the olive oil in a pressure cooker or regular large sauce pan. Sautee the celery pieces seasoned with salt and pepper until very fragrant and soft. Add the chicken pieces, let them briefly color on both sides. Add the harissa and the paprika and saute it all together for a minute or so.

Add the tomatoes and the juices, the red bell pepper, and if cooking under pressure, add just about 1/2 cup of water, or enough to cover the meat. Add the chocolate pieces, cover the pan and cook under pressure for 25 minutes. If using a regular pan, add the full cup of water and simmer it all gently for 40 minutes or longer, until the meat is very tender. After 30 minutes, add the pieces of chocolate and mix to dissolve.

When the meat is tender, or the pressure cooking time is elapsed, remove the chicken and, if needed, reduce the sauce and use an immersion blender to make it a bit more smooth. No need to fully blend it, just process until some pieces of tomato and red bell pepper still remain more or less intact. Adjust seasoning with salt and pepper. Add the cilantro and lemon juice right before serving.

Spoon the sauce over the reserved pieces of chicken, serve with white rice, mashed cauliflower, polenta... anything you like.