Spiced Chicken & NZ Apricot Tagine
Serves 4-6

1 large onion, peeled and thinly sliced
4 whole chicken legs, drumsticks and thighs separated
1 1/2 cups **Alison's Pantry NZ Apricots**
2 tbsp olive oil
1 1/2 tsp each ground paprika, ginger, coriander
1 tsp ground turmeric
2 cups of chicken stock
salt and freshly ground black pepper
1/2 cup **Alison's Pantry Whole Blanched Almonds**, toasted
1/4 cup chopped fresh parsley

Preheat oven to 190°C. Place onions in the base of a tagine or ovenproof casserole dish. Arrange chicken portions on top. Drizzle with oil and dust with spices. Pour over stock and season with salt and pepper.
Cover dish with lid and bake for 45 minutes.

Add apricots to the dish and baste chicken with liquid. Return to the oven for another 35 minutes, or until chicken tests cooked, liquid is reduced, and apricots are soft and plump. Check and adjust seasoning, if necessary.

Serve scattered with almonds and parsley.