



Chicken with Dates and Turmeric

Sticky, sweet, spiced and rich - full on comfort food

Serves: 6

Prepare: 20 Minutes

Cook: 1 Hour 25 Minutes

Difficulty: medium

Ingredients

- 6 x [organic chicken legs / thighs](#)
- 500ml [organic chicken broth](#)
- 1 medium celeriac
- 3 large onions
- 6 x shallots
- 4 x medjool dates
- 2 tsp turmeric
- salt
- black pepper
- drizzle runny honey
- fresh thyme

Method

1. Pre heat your oven to 180°C
2. Add to a pot or high sided pan with a good glug of oil or butter your finely sliced large onions, salt and one of your finely chopped medjool dates.
3. Let it do its thing, stirring occasionally do not let it burn.
4. Peel then cut your celeriac into half or whole rounds.
5. When the onions are close to caramelisation add your turmeric and black pepper, up the heat a little then add the celeriac to the pan. Allow the celeriac to be gently coated in the turmeric by tossing it around a bit.
6. Now add the chicken pieces, skin down. Move the onions and celeriac around so the skin touches the bottom of the pan, let them brown a little then toss everything together again. Let it cook in the pan for 10 more minutes.
7. Prepare the shallots by cutting them into rounds, leave to one side.
8. Transfer everything from the pan to a roasting dish.
9. In your empty pan soften your shallots and add to your roasting dish.
10. Pour your chicken broth over the ingredients in the roasting dish and add the remaining dates and cover with tin foil.
11. Bake for 25/30 minutes until the celeriac is soft and chicken is cooked.
12. Remove the foil and crank up the heat and cook for a further 10 minutes.
13. Make sure you keep an eye on the dish you want everything sticky and slightly burnt but don't overdo it.
14. To serve share out the chicken, caramelised onions, celeriac, dates and shallots, drizzle with honey, squeeze of lemon and garnish with fresh thyme.