

APRICOT-GLAZED CHICKEN WITH POTATOES AND ASPARAGUS

Preparation: **15** minutes | Cooking: **30** minutes | Servings: **4**

INGREDIENTS

1 3/4 pounds bone-in chicken thighs
1 pound asparagus, trimmed
12 ounces baby potatoes, halved
1/4 cup cilantro, chopped
1/4 cup apricot jam
4 teaspoons olive oil
2 teaspoons mustard seeds, toasted
1 teaspoon ginger, minced

1 teaspoon curry powder
Salt and pepper
Lime wedges, for serving



INSTRUCTIONS

Preheat oven to 450 degrees. Arrange chicken on large rimmed baking sheet. Sprinkle 1/4 teaspoon salt and pepper. Toss potatoes with 2 teaspoons oil and 1/4 teaspoon salt in a medium bowl. Spread around chicken and roast for 15 minutes. In the meantime, combine jam, mustard seeds, ginger and curry powder in a small bowl. Toss asparagus with the remaining 2 teaspoons oil and 1/4 teaspoon salt in medium bowl. After 15 minutes roasting, stir the potatoes and add asparagus to pan in single layer. Top the chicken with jam mixture. Continue roasting until vegetables are tender and chicken is cooked through, about 15-18 minutes. Top with cilantro and serve with lime wedges.