



CHICKEN
DRIED APRICOTS

**3-
QT**

Creamy Artichoke Lasagna Bake

PREP: 50 minutes BAKE: 35 minutes STAND: 15 minutes OVEN: 350°F

- 9 dried lasagna noodles
- 3 tablespoons olive oil
- 2 9-ounce packages frozen artichoke hearts, thawed and halved lengthwise
- ½ cup pine nuts
- 4 cloves garlic, minced
- 1 15-ounce carton ricotta cheese
- 1 cup finely shredded Parmesan cheese (4 ounces)
- 1 cup snipped fresh basil
- 1 egg
- ¾ teaspoon salt
- 1 cup chicken broth or vegetable broth
- ¼ cup all-purpose flour
- 2 cups half-and-half or light cream
- 1 cup shredded mozzarella cheese (4 ounces)

1 Preheat oven to 350°F. Cook lasagna noodles according to package directions; drain. Rinse with cold water; drain again. Place lasagna noodles in a single layer on a sheet of foil; set aside.

2 In a large saucepan heat 2 tablespoons of the oil over medium heat. Add artichokes, pine nuts, and half of the garlic. Cook for 2 to 3 minutes or until artichokes are tender, stirring frequently. Transfer to a large bowl. Stir in ricotta cheese, ½ cup of the Parmesan cheese, ½ cup of the basil, the egg, and salt.

3 For sauce, in a small bowl combine broth and flour. In the same saucepan heat the remaining 1 tablespoon oil over medium heat. Add the remaining garlic; cook and stir until garlic is tender. Stir in flour mixture and half-and-half. Cook and stir until mixture is thickened and bubbly. Remove from heat. Stir in the remaining ½ cup basil.

4 In a small bowl combine mozzarella cheese and the remaining ½ cup Parmesan cheese.

5 Spread about 1 cup of the sauce evenly in an ungreased 3-quart baking dish or 13×9×2-inch baking pan. Arrange three of the cooked lasagna noodles over the sauce in dish. Spread with one-third of the artichoke mixture and one-third of the remaining sauce. Sprinkle with ½ cup of the mozzarella mixture. Repeat layers two more times, starting with noodles and ending with mozzarella mixture.

6 Bake, uncovered, for 35 to 40 minutes or until edges are bubbly and top is lightly browned. Let stand for 15 minutes before serving. Makes 12 servings.

PER SERVING: 350 cal., 21 g fat (10 g sat. fat), 64 mg chol., 470 mg sodium, 25 g carbo., 3 g fiber, 16 g pro.

**4-
QT**

Chicken Tagine with Dried Apricots and Olives

Pictured on page 66.

PREP: 30 minutes COOK: 40 minutes

- 2 teaspoons ground cumin
- 1 teaspoon ground turmeric
- 1 teaspoon ground ginger
- ½ teaspoon ground cinnamon
- ¼ teaspoon kosher salt
- 8 bone-in chicken thighs and/or chicken drumsticks (2½ to 3 pounds total)
- 1 tablespoon canola oil
- ¾ cup chicken broth
- 1 pound tiny new red potatoes, halved
- 1 large onion, cut into wedges
- ½ cup chopped pitted green olives
- ¼ cup dried apricots, halved
- 2 tablespoons golden raisins and/or sliced almonds (optional)
- Fresh mint leaves (optional)

1 For spice blend, in a small bowl combine cumin, turmeric, ginger, cinnamon, and salt. Sprinkle spice blend evenly over all sides of chicken pieces; if using thighs, also spread spice blend underneath the chicken skin.

2 In a flameproof tagine or a 4-quart Dutch oven, heat oil over medium-high heat. Add chicken pieces to hot oil, half at a time; cook for 6 to 8 minutes or until browned, turning to brown evenly.

3 Add broth, using a wooden spoon to scrape the browned bits from the bottom of the tagine. Add potatoes, onion, olives, and apricots. Bring to boiling; reduce heat. Simmer, covered, for 40 to 45 minutes or until chicken and potatoes are tender.

4 Transfer chicken and potatoes to a serving platter. Bring broth mixture to boiling; cook for 5 to 7 minutes or until slightly thickened. Pour broth mixture over chicken and potatoes. If desired, sprinkle with raisins and/or almonds and serve with mint leaves. Makes 4 servings.

PER SERVING: 553 cal., 33 g fat (9 g sat. fat), 158 mg chol., 457 mg sodium, 28 g carbo., 4 g fiber, 36 g pro.