**Saffron Chicken**

**Ingredients**

16 Chicken wings (or 8-10 Thighs/Drumsticks)

Salt / Pepper

Olive Oil

2 Tbsp Butter

1 Large Onion (diced)

3 Cloves Garlic (minced)

2 Tsp Fresh Ginger (minced) or 1 Tsp powdered

½ Tsp Paprika

¼ Tsp Black Pepper (or Cayenne if you want more “zing”)

1 Tsp Powdered Chicken Stock (or 1 Maggi Cube)

2 Tbsp Flour

¼ Tsp Saffron (Get the good stuff straight from Iran)

2 Cups Chicken Broth

3 Tbsp Fresh Parsley or 3 Tsp dried

**Method**

1. Generously season chicken pieces with salt and pepper
2. Heat frying pan with olive oil on medium heat
3. Brown chicken pieces on both sides (about 2 minutes per side, depending on pieces). Once done, place on paper towel lined plate and set aside.
4. Add butter to a pot and add diced onion. Cook until translucent (about 4-5 minutes).
5. Add chopped mushrooms and stir about 2-3 minutes (until mushrooms are soft).
6. Add garlic, ginger, paprika, pepper, and powdered chicken stock. Stir until fragrant (about 1-2 minutes).
7. Stir in flour – once completely mixed in, add chicken broth.
8. Once broth comes to a boil (about a minute) add saffron and parsley.
9. Turn heat to low, add chicken pieces and simmer covered for about 30-45 minutes.

**Notes:**

Best served with rice

**Source:**

Daniel – Saffron from Leyla (Leah’s ECE)