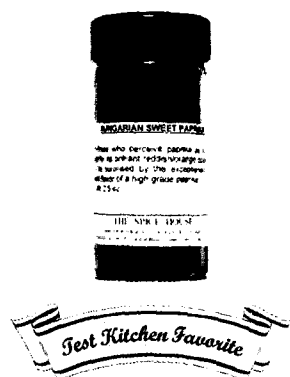


### *Test Kitchen Tip:* TENDER IN NO TIME

Traditional North African tagines (aromatic braises of meat, vegetables, and fruits) are labor-intensive and use hard-to-find ingredients. We came up with a few timesaving tricks for this version made with chicken, lemon, and olives. We swapped out bone-in chicken thighs (the standard choice) for quicker-cooking boneless thighs, and cut them in half to shorten their cooking time even more. Instead of calling for a laundry list of spices, we used garam masala, a prepared Indian spice mix, and gave it a boost with paprika.

### TASTING: Paprika

Some cooks think of paprika as merely a coloring agent. But the best versions of this sweet Hungarian spice (made from a different variety of red pepper than hot or smoked paprika) pack a punch that goes beyond pigment. We sampled six brands, two from the supermarket and four ordered online. Our findings? It pays to mail-order your paprika—the supermarket brands had little flavor and even less aroma. Our favorite was **The Spice House Hungarian Sweet Paprika**. This paprika outshone the competition with the complexity of its “earthy,” “fruity” flavors and “toasty” aroma.



## QUICK BRAISED CHICKEN THIGHS WITH PORCINI AND SHALLOTS

**SERVES 4**

**TOTAL TIME:** 45 minutes

*Be sure to crumble any large pieces of rosemary in the herbes de Provence before adding it to the pot. Serve with mashed potatoes or polenta.*

- 3 tablespoons olive oil
- 8 (3-ounce) boneless, skinless chicken thighs, trimmed and halved
- Salt and pepper
- 1 onion, chopped fine
- ½ ounce dried porcini mushrooms, rinsed and minced
- 2 teaspoons herbes de Provence
- 6 garlic cloves, minced
- 2 tablespoons tomato paste
- 1 tablespoon all-purpose flour
- 4 anchovy fillet, rinsed and minced
- 1½ cups low-sodium chicken broth
- ½ cup dry white wine
- 8 shallots, quartered
- 1 tablespoon minced fresh parsley

1. Heat 1 tablespoon oil in Dutch oven over medium-high heat until just smoking. Pat chicken dry with paper towels and season with salt and pepper. Brown half of chicken lightly on one side, about 2 minutes; transfer to plate. Repeat with 1 tablespoon oil and remaining chicken; transfer to plate.

2. Add remaining 1 tablespoon oil, onion, porcini, and herbes de Provence to now-empty pot and cook over medium heat until onion is softened, about 5 minutes. Stir in garlic, tomato paste, flour, and anchovy and cook for 1 minute. Slowly whisk in broth and wine, scraping up any browned bits and smoothing out any lumps.

3. Add shallots and browned chicken with any accumulated juices, cover, and simmer gently until chicken is very tender, about 15 minutes. Transfer chicken to platter and tent loosely with aluminum foil.

4. Return sauce to simmer and cook until slightly thickened, about 2 minutes. Season with salt and pepper to taste. Pour sauce over chicken, sprinkle with parsley, and serve.

### variation

#### QUICK BRAISED CHICKEN THIGHS WITH TOMATOES AND OLIVES

Omit porcini mushrooms and shallots. Add 1 (14.5-ounce) can diced tomatoes, drained, to pot with browned chicken in step 3. Stir 1 teaspoon grated lemon zest and ½ cup pitted and halved niçoise or kalamata olives into sauce when simmering in step 4.

*The America's Test Kitchen  
Quick Family Cookbook,  
2012*