

Syrian Style Chicken

By [Ashley Alexander](#)

Gather & Feast

Here is a warm, comforting, and flavourful spiced Syrian Style Chicken recipe that offers a delicious blend of savoury and sweet - you just have to try it. It features aromatic spices, tender chicken, and a hint of sweetness from the honey and currants. It's also super versatile – serve it over rice with a dollop of creamy Greek yoghurt, or keep it dairy-free with coconut yoghurt. You could also serve it with couscous, quinoa, or a simple green salad.

SERVES 6 | **PREP TIME** 15 minutes | **COOK TIME** 40 minutes | **TOTAL TIME** 55 minutes

INGREDIENTS

- 3 tablespoons extra virgin olive oil
- 1 large red onion, finely diced
- 5 cloves garlic, finely grated or crushed
- 1 (2-inch) knob fresh ginger, finely grated (about 1 1/2 tablespoons once grated)
- 1 tablespoon fresh thyme leaves
- 1 teaspoon ground turmeric
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cumin
- 1 teaspoon smokey paprika
- Pinch of Aleppo pepper flakes, or chili flakes, to taste
- Freshly cracked black pepper
- 1 kilogram skinless, boneless chicken thighs, diced into roughly 1-2 inch chunks
- 790 grams large tin crushed tomatoes (often called 'tomato polpa') (or 2 x 400g cans is also fine)
- 150ml chicken or vegetable stock
- 2 tablespoons honey
- 1/2 cup currants
- Zest of 1 lemon
- 2 handfuls fresh coriander leaves, roughly chopped (optionally reserve a few for garnish)
- Sea salt to taste

To serve

- Steamed jasmine or brown rice
- Thick unsweetened Greek yoghurt or coconut yoghurt (for a dairy-free option)

METHOD

1. Place a large deep saucepan over medium heat and add the olive oil.
2. Add the red onion, garlic, ginger, thyme leaves, ground turmeric, cinnamon, cumin, smoked paprika, and Aleppo pepper flakes.
3. Sauté for a few minutes until the onion is soft and the spices are fragrant.
4. Add the diced chicken and a generous pinch of salt. Stir until the chicken is well-coated with the spice mixture.
5. Increase the heat to high and sauté the chicken for about 5 minutes.
6. Add the crushed tomatoes, stock, honey, and currants. Stir to combine.

7. Turn down the heat and allow the mixture to simmer for about 25 minutes.
8. Taste and adjust the seasoning with salt and freshly cracked black pepper as needed.
9. Add and stir in the lemon zest and chopped coriander.
10. Serve the chicken over steamed jasmine or brown rice, topped with a dollop of thick unsweetened Greek yoghurt.
11. Optionally, garnish with extra coriander leaves, freshly cracked black pepper, and a drizzle of extra virgin olive oil.

NOTES

Leftovers can be stored in the fridge for up to 3 days and freezes well for up to 3 months.

For a dairy-free option, use coconut yoghurt instead of Greek yoghurt.

Feel free to adjust the amount of spice according to your taste. If you like more heat, increase the amount of Aleppo pepper flakes or chili flakes.

If you don't have currants, you can substitute with raisins or chopped dates for a similar sweet touch.

This dish pairs well with a variety of sides beyond rice. You could also serve it with couscous, quinoa, or a simple green salad.

Like many stews and braises, this dish can taste even better the next day as the flavours have more time to meld. Consider making it a day ahead if you have the time or want to have dinner ready to go the following day. It's a great one for meal prep.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/syrian-style-chicken>

Let me know if you make the recipe! x **@gatherandfeast**