

ZAZA'S DORO WAT RIGATONI

This is my son Zion's favorite dish. As I'm cooking this, I always think, "Wow, here I am making Ethiopian food for my son and he's still gumming on graham crackers." It's just amazing to me. Zaza (that's what he calls himself when he is running around the house) is going to grow up to be a herring and mackerel boy, and he will definitely also be a doro wat kid. Maya and I are building our family bond through food.

This chicken stew just gets better and better the longer it sits, and you end up with a dish that you can enjoy more the second time around, two or three days later. When we're cooking at home, we like to add butternut squash to the mix. I eat doro wat stew for breakfast with a poached egg, and for lunch Maya serves it with rigatoni, which is basically this recipe. It starts as a main dish, but it becomes a delicious leftover. So good.

ACTIVE TIME: 45 minutes
START TO FINISH: 2½ hours
SERVES 6 TO 8

- DORO WAT**

 - 5 pounds chicken leg quarters (about 4), skinned
 - 2 teaspoons kosher salt
 - ¼ teaspoon freshly ground black pepper
 - 2 large red onions, peeled and quartered
 - 1 (2-inch) piece fresh ginger, peeled and sliced
 - 8 cloves garlic, peeled
 - ½ cup (1 stick) unsalted butter
 - 1 teaspoon ground fenugreek
 - 2½ tablespoons berbere seasoning
 - 1 (28-ounce) can crushed tomatoes
- SQUASH**

 - 1 butternut squash, peeled and cut into ½-inch cubes
 - 1 tablespoon extra virgin olive oil
 - 1 teaspoon kosher salt
 - ¼ teaspoon freshly ground black pepper
 - 1 pound rigatoni, cooked until al dente
 - ⅓ cup ayib (page 294)
 - Freshly grated Parmesan, for garnish
 - Fresh basil leaves, for garnish

Make the doro wat: Season the chicken with the salt and pepper and set aside at room temperature.

Place the onions, ginger, and garlic in a food processor and pulse until the consistency is a chunky puree.

Heat the butter and fenugreek in a large, 8- to 10-quart Dutch oven set over medium-high heat. Once the butter has melted, add the onion mixture and stir to combine. Decrease the heat to low, cover, and cook, stirring occasionally, until the onion is melted and caramelized, about 45 minutes.

Preheat the oven to 350°F.

Add the berbere and stir until fragrant, 2 to 3 minutes. Add the tomatoes, stir to combine, and bring to a simmer, about 5 minutes. Place the chicken in the pot and spoon the sauce over the chicken. Cover and braise in the oven until the chicken is cooked through and tender, about 1 hour.

Make the squash: Combine the squash, olive oil, salt, and pepper in a large mixing bowl and toss to coat well. Transfer the squash to a baking sheet and spread into a single layer. Roast next to the chicken for the last 30 to 35 minutes, tossing occasionally, until the squash is tender.

To serve: Place the cooked pasta into a large serving bowl. Add the sauce from the chicken and the squash and toss to combine. Place the chicken on top, dot with the ayib, and garnish with freshly grated Parmesan and torn basil leaves.

