Braised Chicken Thighs with Lemon and Basil

4 chicken thighs

3/4 teaspoons salt

1/4 teaspoon pepper

1 Tablespoon oil

1 shallot, minced

1 garlic clove, minced

1/2 teaspoon cumin

1/4 teaspoon coriander

3/4 cup chicken broth

zest from 1 lemon

juice from 1 lemon

1 teaspoon water

3/4 teaspoon cornstarch

1/2 teaspoon coriander seeds, crushed

1 Tablespoon butter

6 fresh basil leaves, torn

Dry chicken with paper towels.

Season with salt and pepper.

Heat oil in skillet.

Add chicken, skin side down.

Cook 8 minutes without moving.

Flip chicken and brown on second side for 3 minutes.

Transfer to a plate.

Saute shallot and garlic in skillet for 2 minutes.

Add cumin and coriander and cook 1 minute.

Add broth and lemon juice and bring to a simmer.

Return chicken to skillet, skin side up.

Bake chicken in 325 oven for 35-40 minutes.

Whisk together water and cornstarch.

Transfer chicken to a serving platter.

Stir in coriander seeds and bring to a boil over high heat.

Cook until thickened. (8-10 minutes)

Reduce heat to low and whisk in cornstarch mixture.

Cook 1 minute.

Remove from heat and whisk in lemon zest and butter.

Season with salt and pepper.

Pour sauce over chicken.

Sprinkle with basil.  Serve.