Apple Chutney

Ingredients
2 Tbsp. vegetable oi
1 Tbsp. minced fresh ginger
1 1/2 tsp. coriander seeds
1 1/2 tsp. kosher salt
1/4 tsp. freshly ground black pepper
2 bay leaves
3 medium tart apples (about 1 1/2 lb.; such as Granny Smith), cored, peeled, and finely chopped (about 4 c.)
6 Medjool dates (about 4 oz.), pitted and finely chopped
1/2 cup apple cider vinegar
1/2 cup chopped dried apples (about 1 1/2 oz.)
1/2 cup water
1 Tbsp. molasses or packed dark brown sugar
Crusty bread, toasted, for serving (optional)

Directions
Step 1 In a medium saucepan over medium heat, heat oil. Cook ginger, coriander seeds, salt, black pepper, and bay leaves, stirring often, until very fragrant, about 2 minutes.
Step 2 Add fresh apples, dates, vinegar, dried apples, water, and molasses. Bring to a simmer and cook, stirring occasionally, until sticky and thickened, about 20 minutes.
Step 3 Transfer chutney to a bowl. Serve with bread alongside for dipping, if using.
Step 4 Make Ahead: Chutney can be made 1 week ahead. Transfer to an airtight container and refrigerate for up to 1 week.