



Moroccan Chicken with lemon & olives



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INGREDIENTS

- 8 chicken thighs, bone in
- For the marinade:
 - 4 tablespoons extra virgin olive oil
 - 3 cloves garlic, crushed and finely minced
 - 2 teaspoons fresh minced ginger
 - $\frac{3}{4}$ teaspoon ground cumin
 - $\frac{1}{2}$ teaspoon ground turmeric
 - $\frac{1}{2}$ teaspoon salt
 - $\frac{1}{2}$ teaspoon freshly ground black pepper
- 2 tablespoons extra virgin olive oil
- $\frac{3}{4}$ cup chicken stock
- 1 medium yellow onion, finely chopped
- 1 cup BUFFET OLIVES, lemon stuffed
- 2 tablespoons chopped fresh parsley
- 2 tablespoons chopped fresh coriander
- 2 teaspoons freshly squeezed lemon juice
- Salt and pepper to taste

METHOD

To make the marinade, combine the olive oil, garlic, ginger, cumin, turmeric, salt and pepper. Place the chicken in a zip-lock bag and pour the marinade over. Coat the chicken in the marinade. Allow to rest in the fridge for at least 4 hours or overnight.

Heat 2 tablespoons olive oil in pan over medium high heat. Cook the onions until soft and translucent, roughly 5 minutes. Remove the onions from the pan, add 2 tbs oil, add the chicken thighs, skin side down and brown on both sides. Add the onions back to the pan with the stock and any remaining marinade from the zip-lock bag. Bring it to a gentle simmer, cover and cook for 60 minutes, turning the chicken pieces after 30 minutes and check that the sauce isn't catching on the bottom of the pan.

Add the lemon olives, parsley, coriander and stir to incorporate into the sauce, cover and simmer for another 15 minutes. Stir in the lemon juice and add salt to taste. Serve immediately with couscous.