

Moroccan Chicken Tagine

Moroccan · Main Course · Medium · 80 min total · Serves 4

Chicken braised with olives, preserved lemon, and aromatic spices.

Ingredients

- 2 lb chicken thighs
- 1 large onion (diced)
- 3 cloves garlic
- 1 tbsp ginger
- 1 tsp turmeric
- 1 tsp cumin
- 0.5 tsp cinnamon
- 1 pinch saffron
- 0.5 cup green olives
- 1 quartered preserved lemon
- 1 cup chicken broth
- 0.25 cup cilantro
- 0.25 cup almonds (toasted)

Method

1. Brown chicken in pot. Set aside.
2. Sauté onion, garlic, ginger 5 min. Add spices, cook 1 min.
3. Return chicken, add broth, preserved lemon, olives. Cover, simmer 45 min.
4. Top with cilantro and almonds. Serve with couscous.

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