



Moroccan Chicken Tagine with preserved lemon & olives (Presented by Chef Mohammed Zai Live from Morocco)

Prep Time: 10 minutes | Cook Time: 30 minutes | Servings: 4

Ingredients

3 small onions, chopped
3 cloves of garlic, chopped
1/3 cup minced parsley
4 tbsp olive oil
1 Whole chicken cut into 4 pieces
1 tsp ground ginger
1/2 tsp ground turmeric
1 small preserved lemon, chopped
Salt & pepper to taste
1 gr Saffron
1/3 cup pitted green olive
Smen Preserved butter (optional)

Instructions

1. Marinate Chicken with olive oil, turmeric, ginger, turmeric, chopped preserved lemon, salt pepper , parsley & saffron
2. Heat up your olive oil in a tagine or a non-stick skillet to medium. Add your chopped onions and parsley. Cook for 3-4 minutes or until onions are translucent.
3. Add the marinated chicken, saffron
4. Add ½ cup of water and cover. Lower the heat to medium-low and let simmer for 20-25 minutes.
5. Add olives a 5 minutes before your stew is ready. Turn off the heat once your onions have completely cooked through and chicken is tender. Garnish with some more fresh parsley and a drizzle of olive oil.

Serving suggestion

Serve with some crusty bread or French fries.