

Chicken tajine with preserved lemon and olives

Preparation time: 15 minutes

Cooking time: 1h15 to 1h30 minutes

Ingredients (for one person):

- 1 large chicken leg & wing
- ¼ preserved lemon
- 1 onion
- Green olives
- A bunch of fresh parsley and coriander
- Clove of garlic
- ½ teaspoon of ginger powder
- ½ teaspoon turmeric
- ½ teaspoon of chicken mix spice
- a pinch of saffron
- 2 tablespoons of olive oil
- Pinch of salt

Preparation

Put the chicken without the skin in the tajine. Finely chop the onion, chop and paste the garlic, finely chop the parsley and coriander and add to the tajine. Remove the preserved lemon flesh from the peel and deseed. Finely chop and add to the marinade.

Put the peel in a bowl with the olives cover with tepid water until needed.

Add the spices to the tajine: ½ teaspoon of ginger, ½ teaspoon of turmeric, chicken mix spice and a pinch of saffron. Add a small pinch of salt. Take care as the preserved lemons are very salty. Add two tablespoons of olive oil and massage the chicken with the marinade.

On medium heat sear the meat for about 20 minutes, turning the chicken over from time to time so that it doesn't stick. Once the chicken has a golden colour, check if the onions have made some water. If not, add some boiling water on the side of the tajine and let simmer on low heat for an hour.

When the chicken is nicely brown and the sauce is thick add the lemon skin and about ten stoned green olives to the tajine and let simmer for another 15 minutes.

Enjoy your tajine!