

Preserved Lemon Chicken with Olives

Ingredients

4 lb Chicken Thighs (bone-in, skin on)	
1/2 t Salt	2 T Vegetable Oil
1 1/2 c Cilantro (chopped)	1 1/2 c Parsley (chopped)
1 Onion (chopped)	2 t Ground Ginger
1 1/2 t Ground Paprika	1 t Ground Cumin
1/2 t Ground Turmeric	1/2 t Ground Black Pepper
1/4 t Ground Cayenne	1/4 t Saffron Threads
1/2 c White Wine	1 c Olives
2 Preserved Lemons	

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Instructions

1. Rinse chicken pieces and pat dry. Sprinkle with 1/2 teaspoon salt. Cover and chill up to overnight, if you like, or simply set aside while you heat the oil.
2. Heat 2 tablespoons vegetable oil over medium high heat in a large, heavy pan or pot. Place the chicken, skin-side down, in the pan to brown. Don't let the pieces touch. Cook until the chicken releases from the pan, 3 to 4 minutes. Turn and brown on the other side. Repeat with the second batch, if necessary.
3. Put cilantro, parsley, and onion in a large bowl. Add all the spices and toss to combine. When the first chicken pieces are done browning, add them to this mixture and toss to coat the chicken. Add the second batch if needed and toss to combine.
4. Drain off any excess fat from the pan. Add 1/2 cup wine and scrape up the brown bits on the pan. Add chicken and herb-onion-spice mixture and 1 cup of water. Bring just to a boil, cover, reduce heat to a gently simmer, and cook until chicken is tender and onions are melting into the sauce, 20 to 25 minutes.
5. After the chicken is tender, remove the pulp from the preserved lemons, rinse the rinds in cool water, and cut rinds into strips. Scatter lemon rind strips and olives over the chicken and return cover to simmer for 10 minutes.

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6. Serve chicken hot, with plenty of sauce, over couscous or with crusty bread.