

Moroccan Chicken Tagine with Preserved Lemon

RECIPE BY ROSE STREET PANTRY

SERVES 2-3

INGREDIENTS

MARINADE:

- Chicken tenderloins or thighs (500g)
- Salt (approx. ½ teaspoon)
- Cracked pepper (approx. ½ teaspoon)
- Turmeric (approx. ½ teaspoon)
- Saffron threads (approx. ¼ teaspoon)
- Garlic x 1 clove finely chopped
- Fresh coriander x 1 tablespoon finely chopped
- Olive oil x 1 tablespoon
- Lemon juice x 1 tablespoon

SAUCE:

- 2 large onions - chopped
- 2 cloves of garlic – finely chopped
- 1 teaspoon ginger – finely grated
- Cracked pepper approx. ½ teaspoon
- White pepper (if you have it) – approx. ¼ teaspoon
- Salt (approx. ¼ teaspoon)
- Turmeric (approx. ½ teaspoon)
- Fresh coriander (approx. 2 tablespoons chopped)
- Saffron threads (approx. ¼ teaspoon)
- 1 x cinnamon stick
- Olive oil (3-4 tablespoons)
- Preserved lemon x 1 quartered and sliced
- Pitted olives x 1 handful
- Vegetables of your choice (zucchini, capsicum, snow peas, spinach, broccoli, Asian greens)

METHOD

STEP 1

Marinate the chicken in the above ingredients for as long as you have. It can be just 15 minutes or a few hours.

STEP 2

Combine the chicken, marinade and above sauce ingredients in a baking dish for 2 hours on 150 degrees. Hold back the vegetables and add them for as long as they need to cook. This can be done faster if need be with smaller cuts of chicken.