

Cooking

Chicken Tagine With Olives And Preserved Lemons

By Florence Fabricant | **YIELD 4 servings** | **TIME 1 hour, plus marinating**

INGREDIENTS

5 cloves garlic, finely chopped
¼ teaspoon saffron threads, pulverized
½ teaspoon ground ginger
1 teaspoon sweet paprika
½ teaspoon ground cumin
½ teaspoon turmeric
Salt and freshly ground black pepper
1 chicken, cut in 8 to 10 pieces
2 tablespoons extra virgin olive oil
3 medium onions, sliced thin
1 cinnamon stick
8 calamata olives, pitted and halved
8 cracked green olives, pitted and halved
1 large or 3 small preserved lemons (sold in specialty food shops)
1 cup chicken stock
Juice of 1/2 lemon
1 tablespoon chopped flat-leaf parsley

PREPARATION**Step 1**

Mix garlic, saffron, ginger, paprika, cumin and turmeric together. If not using kosher chicken, add 1/2 teaspoon salt. Add pepper to taste. Rub chicken with mixture, cover, refrigerate and marinate 3 to 4 hours.

Step 2

Heat oil in heavy skillet. Add chicken, and brown on all sides. Remove to platter. Add onions to skillet, and cook over medium-low heat about 15 minutes, until lightly browned. Transfer to tagine, if you are using one, or leave in skillet. Add cinnamon stick.

Step 3

Put chicken on onions. Scatter with olives. Quarter the lemons, remove pulp and cut skin in strips. Scatter over chicken. Mix stock and lemon juice. Pour over chicken.

Step 4

Cover tagine or skillet. Place over low heat, and cook about 30 minutes, until chicken is done. Scatter parsley on top, and serve.

Adapted from Shallots New York