

Chicken Tagine with Preserved Lemon

Serves 2

Cuisine: Moroccan

Preparation 15 Minutes
Cooking 60 Minutes

Ingredients:

400g	Chicken, cut into chunks
½	Preserved lemon
½	Red onion, finely chopped
1tbs	Parsley, finely chopped
1tbs	Coriander, finely chopped
1	Clove garlic, finely chopped
½ tsp	Black pepper
½ tsp	Ginger powder
1 heaped tsp	Turmeric
Pinch	Saffron
1 tbsp	Olive oil
1 tsp	Ghee (clarified butter)
4 tbsp	Water
10	Olives

Method:

1. Cut the preserved lemon in half & separate flesh from peel. Reserve peel & chop flesh.
2. Put the chopped lemon in a tagine, add in finely chopped garlic, parsley and coriander and all spices
3. Coat the chicken in the marinade and add in the finely chopped onion.
4. On a medium heat, sear the tagine for about 20 minutes, turning the chicken over from time to time to stop it sticking. Add a little water if necessary.
5. Add about ¼ litre of cold water and simmer for 45 minutes.
6. When the chicken is browned and the sauce is thick, add in the lemon peel and 10 olives

To Serve:

Serve in the tagine

Chef's Notes:

If you are using a terracotta tagine and are not sure its flame/ovenproof, place a metal heat diffuser over the gas ring and place the tagine on that rather than a naked flame.