

Chicken Tajine with Preserved Lemons and Olives

Serves 6/8

Ingredients

1 .5 kg chicken thighs (skinless)
2 tomatoes, chopped
2 onions, chopped
2 large potatoes, cut into wedges
150g pitted green olives
1 bunch fresh coriander, chopped
250 ml water
1 preserved lemon, rind only, rinsed cut into 8 wedges

Chermoula Marinade:

2 cloves garlic, chopped	2 tbsp chopped coriander
1/2 preserved lemon, rinsed and finely sliced	2 tbsp chopped Italian parsley
2 onions, chopped	2 bay leaves, torn in half
½ birds eye red chilli chopped	1/2 teaspoon saffron threads, soaked in a little water
1 tbsp sweet paprika	125ml olive oil
1 tbsp ground cumin	Salt

Method

Process all marinade ingredients together in a food processor until thoroughly combined. Leave for 30 minutes before using.

Chop chicken into pieces and rub in ½ the marinade – leave for 2 hours minimum – preferably over night.

Mix ½ tomatoes and ½ onions with ½ remaining marinade and spread into the base of the Tajine (this will prevent the chicken from burning on the bottom).

Arrange chicken pieces in the centre of the Tajine on top of tomato mixture. Coat potato wedges with a little of the marinade and arrange around chicken.

Top with remaining onion and tomatoes and place olives in between the potato wedges.

Mix chopped coriander with remaining marinade and water. Pour over mixture. Decorate top with preserved lemon wedges.

Cook over a low heat on stove for 45 mins - DO NOT STIR OR LIFT LID!

Serve with Couscous and Harissa.