

Moroccan Chicken with Olives

Recipe By *Sabrina Ovadia*



Cooking and Prep:  2 h

Serves:  4

No Allergens

Preference: Meat

An easy and flavorful chicken skillet meal with onions, garlic, and olives.

Difficulty: Easy

Wonderful taste, minimal prep and clean up. Winner!

Occasion: Shabbat

Diet: Gluten Free, Low Carb,

No Refined Sugar, Paleo

Cuisines: Moroccan

Ingredients (12)

Main ingredients

- 1 chicken, cut into 8 pieces
- 3 large onions, thinly sliced
- 3 cloves garlic, grated or 3 cubes **Gefen Frozen Garlic**
- 1/2 cup fresh cilantro, chopped and divided
- 1 can pitted green olives
- salt

- pepper
 - a few saffron threads
 - 1 teaspoon ginger or 1 cube **Dorot Gardens Frozen Ginger**
 - 1 teaspoon turmeric
 - 3 tablespoons **Bartenura Olive Oil**, for frying
 - 1/4 cup boiling water
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Start Cooking

Marinate the Chicken

1. In a large bowl, mix all the spices: saffron, turmeric, ginger, salt and pepper to taste, and one tablespoon of olive oil. Add the grated garlic and half of the chopped cilantro. Mix very well and slowly pour in the boiling water.
2. Rinse and dry the chicken and add it to the marinade. Cover and set aside for about an hour.

Cook

1. In a large pot, heat up the olive oil and brown the chicken on both sides for about 10-15 minutes. Reserve the marinade.
2. Remove the chicken from the pan and sautee the onions. Return the chicken to the pan, pour the reserved marinade over, and add the remaining cilantro and the olives. Cover and cook for 30-35 minutes.