
KITCHEN CONNAISSEUR

Chicken Tagine with Preserved Lemons, Almonds, And Olives



There are many different renditions of this classic Moroccan Tagine. In this version I have used green olives but black work just as well. I've also added chickpeas and almonds to create an interesting combination.

It is not always easy to find the preserved lemons - you could make your own but it takes about 5 weeks for them to cure! If you use fresh lemons instead just make sure not to let them bake too long because the strong lemon flavour can become overpowering.

Serves 4 generous portions.

ingredients

1 - 19oz can	Chickpeas
1/2 cup	Chicken stock
1 jar - 230ml	<i>Caramelized Onions</i>
1 Tbsp	<i>Roasted Garlic Olive Oil</i>
1 Tbsp	<i>Moroccan Spice Blend</i>
To taste	Salt - preferably Fleur de Sel
To taste	Pepper - black, freshly ground
4 Tbsp	<i>Moroccan Spice Blend</i>
4 whole	Chicken legs- cut into separate drumsticks and thighs, skinned*
2 cups	Green Olives – whole
1/2 cup (100 grams)	Almonds - whole, blanched
2 whole	Lemons - preserved if you can find them, or fresh cut into 16 pieces
2 Tbsp	<i>Moroccan Spice Blend</i>
2 Tbsp	Cilantro - chopped

instructions

1. Preheat the oven to 350°F.
2. Drain the chickpeas and place them in a large bowl. Cover them with cold water. Lift

handfuls of chick peas and rub them between your hands to loosen the skins. Repeat to remove all the skins. Run more water into the bowl and stir. The skins will rise to the top. Using a skimmer remove and discard the skins. Drain the chickpeas and place them in the base of a tagine. Stir in the chicken stock, Caramelized Onions, Roasted Garlic Olive Oil, Moroccan Spice Blend, salt and pepper.

3. Spread the second amount of Moroccan Spice Blend on a plate or piece of wax paper. Dredge the chicken pieces through the spice – covering all sides. Place the chicken pieces on top of the chickpea mixture. Put the lid on the tagine and place the dish in the middle of the oven. Bake for 45 minutes to 1 hour or until the mixture simmers.

4. Mix the green olives, almonds, lemons and third amount of Moroccan Spice Blend together. Remove the simmering chicken from the oven. Spread the olive mixture over the chicken. Put the lid back on and return the tagine to the centre of the oven. Bake for an additional 15 – 20 minutes or until the mixture simmers again. Garnish with fresh cilantro and accompany with cous cous. Serve immediately.

** If desired 8 thighs can be used instead of the mix. Purchasing thigh fillets works, but they do not impart the rich intensive flavour that chicken with the bone in will create*