



HOLLORAN VINEYARD WINES

MOROCCAN CHICKEN WITH OLIVES AND PRESERVED LEMONS

With Holloran Rosè of Pinot Noir – Serves 4

Ingredients

4 tbsp canola, avocado or grapeseed oil	½ tsp cayenne pepper
2 ½ pounds chicken legs and thighs	1 tbsp chopped garlic
1 sliced medium onion	2 cups chicken stock
1 tbsp ground coriander	½ cup green olives
1 tbsp ground cumin	2 preserved lemons
1 ½ tsp paprika	2 tbsp chopped cilantro
½ tsp turmeric	Salt and pepper to taste

Seasoned the chicken with salt and pepper

(use less salt if your chicken stock has high sodium)

Heat the oil in a deep skillet or Dutch oven and brown both sides of the chicken over medium high, in batches (you don't want to overcrowd the skillet). Remove the chicken and place on a plate.

Add the onion to the skillet and cook over medium until slightly softened. Stir in the spices, then add the garlic stirring for another minute or two until fragrant.

Add chicken, coating with the onion mixture, and pour the stock till nearly submerged. Bring liquid to a simmer, cover, and keep simmering for 20-25 minutes on medium low.

Dice the lemon rind and add it to the chicken with the olives. Cover and simmer for another 10 minutes till chicken is cooked through.

Remove the chicken and reduce the sauce for about 10 minutes.

Reheat the chicken in the reduced sauce, add the cilantro and serve over a bed of couscous

Enjoy!

Chef Pierre

