

Lemon confit chicken and Moroccan green olives, couscous, green apples, turmeric and cumin

Recipe for 4 portions

Description

Slow cooked chicken thighs with preserved lemon and green olives.

Have this meal send you straight to Maghreb region with its flavors.

Note

This meal is perfect to keep in the freezer, I always make twice the recipe!

Ingredients

Chicken

- 8 Unit(s) Boneless chicken thigh
- 1.50 Small Preserve lemon
- 0.50 Cup(s) Large green pitted olives
- 1 Unit(s) Lemon
- 250 Ml Chicken stock
- 2 Sprig(s) Thyme
- 3 Clove(s) Garlic

Couscous

- 200 Ml Couscous
- 200 Ml Water
- 1 Unit(s) Green apple
- 2 Unit(s) Green onion
- 1.50 Tsp Curcuma
- 1 Tsp Cumin powder

Preparation

- Preparation time **45.00 mins**

Preparation

Cut the preserved lemon in 4.

Pick the leaves of the thyme and squeeze the lemon.

Dice the green apple.

Chop finely the green onion.

Chicken

Season the chicken thighs with salt and pepper, then sear them with olive oil in the large pan.

Add the garlic, preserved lemon, lemon juice, chicken stock, green olives and the thyme.

Bring to a boil, lower the heat, then cover with a lid and leave it to cook for about 30 minutes.

Couscous

Bring the water to a boil. Mix the dry couscous with a drizzle of olive oil, the spices and a pinch of salt. Pour the boiling water on the couscous, mix well and cover. Let sit for 10 minutes. Fluff the

couscous with a fork.

Add the green apple cubes and taste to make sure seasoning is right.

Plating

Put the couscous in the center of your plates, then have the chicken over.

Finish the plates with the green onion.

Bon appétit!