

Moroccan Chicken with Green Olives and Lemon

BY THE BON APPÉTIT TEST KITCHEN BON APPÉTIT MAY 2009

Yield Makes 4 servings, Active Time - 25 minutes, Total Time- 55 minutes

Ingredients

- 2 Meyer lemons or regular lemons
- 1 tablespoon olive oil
- 1 large onion, halved, thinly sliced
- 2 garlic cloves, pressed
- 1 tablespoon paprika
- 2 teaspoons ground cumin
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 2 cups low-salt chicken broth
- 1 4 1/2-pound chicken, cut into 8 pieces, skin removed
- 1/2 cup green olives

Preparation

1. Cut 1 lemon into 8 wedges. Squeeze enough juice from second lemon to measure 2 tablespoons; set wedges and juice aside.
2. Heat oil in large skillet over medium-high heat. Add onion and sprinkle with salt and pepper; sauté until golden brown, about 8 minutes.
3. Add next 5 ingredients; stir 1 minute.
4. Add broth; bring to boil.
5. Sprinkle chicken with salt and pepper; add to skillet.
6. Add lemon wedges. Cover, reduce heat to medium-low, and simmer until chicken is cooked through, turning occasionally, 25 to 30 minutes.
7. Transfer chicken to platter.
8. Add olives and 2 tablespoons lemon juice to skillet.
9. Increase heat to high; boil uncovered to thicken slightly, about 5 minutes. Season with salt and pepper. Pour over chicken.