

CASABLANCA CHICKEN CASSEROLE

This is a savory dish with a hint of sweet. Very healthy and nutritious!

YIELDS

2 Servings

4 chicken thighs bone-in, skin-on
3 cloves garlic (chopped)
1 ½ tsp smoked paprika
1 ½ tsp ground turmeric
1 tsp whole cumin seeds
¼ cup extra virgin olive oil
1 medium onions (chopped)
1.5 cups chicken stock
1 large lemon (thinly sliced)
¼ cup green olives (pitted)
1 pinch saffron strands
1 handful fresh coriander (chopped)
1 pinch salt and black pepper



METHOD

Blend the garlic, paprika, turmeric, cumin seeds, some salt and half the olive oil in a food processor into a smooth paste.

Massage the paste into the chicken pieces and leave them to marinate for 4 hours

Heat the remaining olive oil in a large pan and add the onions and chicken thighs to cook on each side until golden-brown.

Then, add the stock (and enough water to reach halfway up the chicken if needed), the lemon slices, olives and saffron and bring it to a simmer.

Leave it to simmer uncovered for 30 minutes, then stir through the coriander, season with salt and pepper, and serve.