



Posted on 30 September 2012
by ewfood

Olive & Lemon Chicken

Ingredients

1.5kg chicken
600ml chicken stock
1 large or 2 medium sized onions – sliced very thin
5cm/2in fresh grated root ginger
2 tbsp olive oil
½ tsp ground turmeric
½ tsp ground cinnamon
75g/½ cup brown pitted olives
2 lemons – cut into 8 pieces (wedges)
Black ground pepper
Salt
1 tbsp clear honey
4 tbsp fresh chopped coriander (cilantro) – for dish and garnishing

Servings

4

Person

Preparation

- 1 First, preheat the oven to 190 degrees C/ 375 degrees F. Then mix together the ground turmeric and cinnamon in a bowl with a little salt and pepper, and then rub it all over the chicken skin.
- 2 In a frying pan, heat the oil and fry the chicken until it turns golden on all sides. Then in an ovenproof dish place the chicken.
- 3 Add the sliced onion to the pan and let it fry for around 3 minutes. Following that, mix in the grated ginger and the chicken stock and put it in the stove and bring it just to a boil.
- 4 After that, pour the chicken stock mixture over the chicken, cover it with a lid and then allow it to bake for 30 minutes in the oven.
- 5 Then remove the chicken from the oven and put in the honey, brown olives and lemons.
- 6 Finally, bake the dish, uncovered, for a further 45 minutes until the chicken is tender. Mix in the and fresh coriander, and use some of the coriander as garnish.

Cooks Note

Serves 4
