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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 flying 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