

Serves 4
Cooking Time 1hr 30min

Tagine of Chicken

3 tbsp extra virgin olive oil
2 onions, grated or very finely chopped
2 to 3 garlic cloves, crushed
1/2 tsp crushed saffron threads or saffron powder
1/4 to 1/2 tsp ground ginger
1 chicken, cut up in 6 or 8 pieces
Salt and black pepper
Juice of **1/2** lemon
2 tbsp chopped coriander
2 tbsp chopped flat leaf parsley
Peel of **1 large** or **2 small** preserved lemons cut into strips
12 to 16 green or violet olives

1. In a wide casserole or heavy-bottomed pan, heat the oil and put in the onions.
2. Sauté, stirring over low heat until they soften, then stir in the garlic, saffron and ginger.
3. Put in the chicken pieces, season with salt and pepper, and pour in about 1 1/4 cups water. Simmer, covered, turning the pieces over a few times and adding a little water if it becomes too dry.
4. Lift out the breasts after about 15 min and put them to one side. Continue cooking the remaining pieces for about 25 min, after which time return the breasts to the pan.
5. Stir into the sauce the lemon juice, the chopped coriander and parsley, the preserved lemon peel, and the olives.
6. Simmer uncovered for 5-10 min, until the reduced sauce is thick and unctuous. If there is too much liquid, lift out the chicken pieces and set aside while you reduce the sauce further, then return the chicken to the pan and heat through.
7. Present the chicken on a serving dish with the olives and lemon peel on top of the meat.

Serves 6-8
Cooking Time 30min

Spinach, Lemon & Olive Salad

2 lbs fresh spinach
3 garlic cloves, chopped
3 to 4 tbsp extra virgin olive oil or argan oil
Peel of **1/2** preserved lemon, chopped
1/2 cup violet olives, pitted and chopped
Salt and black pepper

1. Wash the spinach and remove the stems only if they are thick and hard.
 2. Put the leaves in a large pan, cover with a lid, and set over low heat until the leaves crumple into a soft mass. They will steam in the water that clings to them in 1 to 2 min. Drain well.
2. Heat the garlic in 1 tbsp of oil in a large pan until the aroma rises. Add the chopped preserved lemon peel, the chopped olives and the cooked spinach. Season with salt and pepper, mix well, and cook over high heat for a moment or two.
3. Stir in the remaining oil, garnish with the reserved olives, and serve cold.