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Djaj Mqualli (Chicken, Olive, and Lemon Tagine)

Tagine, the Moroccan stew, shares its name with the terra-cotta pot it's traditionally cooked in, whose neat conical lid promotes convection and even cooking. There are many versions; maybe the most classic is braised chicken, green olives, and lemons in a sauce fragrant with ginger and coriander.

SERVES 6

INGREDIENTS

3 tbsp. olive oil
6 whole chicken legs
Kosher salt and freshly ground black pepper, to taste
2 large yellow onions, sliced
2 tbsp. ground coriander
2 tsp. ground white pepper
2 tsp. ground ginger
1 tsp. ground turmeric
1/2 tsp. crushed saffron threads
1 1/2 cups chicken stock
6 oz. green olives, cracked
2 tbsp. unsalted butter
1 tbsp. finely chopped parsley
2 tsp. finely chopped cilantro
2 jarred preserved lemons, cut into slices

INSTRUCTIONS

Heat oven to 350°. Heat oil in an 8-qt. Dutch oven over medium-high heat. Season chicken with salt and pepper; add to pot and cook, turning, until browned, 12 to 15 minutes. Transfer chicken to a plate. Add onions to pot; cook until golden, 10 to 12 minutes. Add spices; cook for 2 minutes. Return chicken to pot with stock; boil. Bake chicken, covered, until tender, 35 to 40 minutes. Stir in olives, butter, parsley, cilantro, and lemons into pot, and cook for 6 minutes. Serve with rice or flatbread.

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Credit: Todd Coleman

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