

SAVEUR

Savor a World of Authentic Cuisine

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Moroccan Chicken With Carrot Purée

A mix of spicy, sweet, and bitter flavors gives this dish its distinctive character. The recipe comes from the Los Angeles chef Suzanne Goin, who runs the acclaimed restaurant Lucques. Goin was the subject of writer Margot Dougherty's feature "Bringing It All Back Home," part of SAVEUR's special LA issue (March 2010).

SERVES 6

INGREDIENTS

6 boneless, skin-on chicken breasts, pounded $\frac{3}{4}$ " thick
16 tbsp. extra-virgin olive oil
Kosher salt and freshly ground black pepper, to taste
4 cups chicken broth
2 lbs. carrots, cut into $\frac{1}{4}$ " rounds
1 large white onion, minced
1 $\frac{1}{2}$ cups fresh orange juice
4 tbsp. unsalted butter
2 peeled oranges, segmented
 $\frac{3}{4}$ cup plus 2 tsp. harissa
2 tsp. sherry vinegar
3 oz. dandelion greens
 $\frac{3}{4}$ cup pitted oil-cured black olives roughly chopped
2 shallots, thinly sliced



Credit: Penny De Los Santos

INSTRUCTIONS

1. Put chicken into a dish; drizzle with 3 tbsp. oil; season with salt and pepper. Set aside. Bring broth to a boil in a 6-qt. pan over medium-high heat. Add carrots; cook until tender, 15–20 minutes. Drain. Heat $\frac{1}{2}$ cup oil in a 4-qt. pot over high heat. Add onions; cook until soft, 4–5 minutes. Add carrots; cook for 6–8 minutes. Purée in a food processor with 2 tbsp. oil. Season with salt and pepper; keep warm.
2. Heat orange juice in a 2-qt. pan over medium-high heat. Cook until reduced by half, 12–15 minutes. Whisk in butter; season with salt and pepper. Add orange segments; set sauce aside.

3. Heat oven to 400°. Heat a grill pan over medium-high heat. Working in 3 batches, add chicken, skin side down; cook until crisp, 8–10 minutes. Transfer chicken, skin side up, to a baking sheet. Brush with $\frac{3}{4}$ cup harissa. Bake until cooked, 6–8 minutes.
4. In a bowl, whisk together remaining oil and harissa with sherry vinegar. Add greens, olives, and shallots; toss. Divide carrot purée between 6 plates; top each with salad and a chicken breast. Spoon sauce over each.