

Moroccan Chicken



🕒 5 min

🕒 40 min

🍽️ 4 Servings

INGREDIENTS

- ☐ Chicken Thighs / Drumsticks (8)
- ☐ Canned Tomatoes (800 g)
- ☐ Canned Chick Peas (800 g)
- ☐ Onions (2)
- ☐ Garlic (2 cloves)
- ☐ Oil (2 tbsp)
- ☐ Turmeric (1 tsp)
- ☐ Chilli Powder (1/2 tsp)
- ☐ Cilantro (1/2 cup)
- ☐ Lemon (1)

PREPARATION

Cut the onion into slices. Peel and crush the garlic. Separate the chick peas from the liquid.

COOKING

- ① Put the oil into a frying pan over moderate heat. Add the garlic, onion and cook for about 5 minutes, stir occasionally.
- ② Add the turmeric and chilli powder, cook for about 3 minutes.

③ Add the chicken pieces. Stir around until they are covered in the mixture and golden, about 10 minutes.

④ Pour the can of tomatoes and the chick peas into the pan. Stir and cook on moderate heat for about 30 minutes.

⑤ Serve and garnish with the cilantro. Squeeze the lemon over the dish.

