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PRESERVED LEMONS

HANDMADE FOR:

BY:

SERVING SUGGESTION

Roasted Chicken with Preserved Lemons and Olives

Serves 6

½ tsp saffron
1 chicken, cut into 8 pieces
juice of one lemon
sea salt and cracked black peppercorns
3 TB canola oil
½ cup chopped green olives
½ cup sliced preserved lemon, pulp removed

½ cup extra virgin olive oil
½ cup chopped cilantro
4 cloves garlic
1 tsp cinnamon
1 tsp cumin
1 tsp paprika
1 tsp turmeric

Puree first 8 ingredients in a blender. Rub chicken with lemon juice, salt and pepper. Place in a re-sealable plastic bag and pour marinade into bag. Refrigerate 1/2 hour. Preheat oven to 350°F. Heat oil in an oven-proof pan over medium-high heat. Add chicken, and sear until golden. Add marinade, olives and lemons. Cover and bake 1 hour.

Store refrigerated in an airtight container and enjoy within 1-year.

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