



Spicecraft®

Easy Baked Moroccan Chicken

Recipe from
Spicecraft

Wow the dinner crowd with some
tasty Moroccan Chicken!

Prep time: 15-20 min

Cook time: 30-40 Min

Serves: 4

Dietary: Chicken

Method

Pre heat oven to 180 degrees. In a small bowl mix the 2 Tbsp of Moroccan Rub with the butter, oil, garlic and Original Salt Rocks, then add the chicken pieces. Using your hands mix the chicken with the wet mixture until chicken is well coated. Set a side.

Cut 1 of the lemons into thin slices, and arrange the slices in a single layer on a roasting dish.

Scatter the onion wedges over the lemons, then place the chicken on top, skin side up. Place in the oven and cook for 30-40 mins or until chicken is cooked through.

Remove from oven and scatter with the olives and coriander, cut the remaining lemon in half and squeeze the juice from one half of the lemon onto the chicken.

Serve warm with Moroccan seasoned couscous or rice and a green vegetable.

Ingredients

- 2 Tbsp Spicecraft Rockin' Moroccan Rub
- 1 Tbsp olive oil
- 50 grams melted butter
- 4 cloves garlic, crushed
- 1 tsp Spicecraft Original Salt Rocks Salt
- 2 - 4 Lemons, depending on their size
- 2 Large onions, cut into small wedges
- 6 chicken thighs, skin on, bone in
- 1/2 cup of green olives, pitted
- 2 Tbsp of chopped fresh coriander



"When making rice or couscous add 2 Tbsp of Rockin' Moroccan Rub to the water and rice at the beginning of cooking."

www.directfromthemarket.co.nz