

# MORROCAN CHICKEN WITH LEMONS AND OLIVES

**Categories:** Main Course  
**Tools:**  
**Locations:**  
**Plate/Store:**

**Yield:** 1 dozen  
**Portion:** 1 ea  
**Num. Portions:** 12

## Ingredients:

12	ea	<b>Chicken Thighs ; 7000203</b>	1.5	tsp	<b>Turmeric</b>
.24	cup	<b>Olive Oil</b>	0.47	tbl	<b>Ground Black Pepper</b>
1.2	lb	<b>Spanish Onion ; peeled, cored and sliced</b>	3.4	ea	<b>Lemon ; preserved</b>
1.9	tbl	<b>Garlic ; chopped</b>	1.1	cup	<b>Green Olives</b>
1.9	tbl	<b>Paprika</b>	5.2	fl oz.	<b>Lemon Juice</b>
1.4	tbl	<b>Ground Ginger</b>	0.47	cup	<b>Fresh Cilantro ; washed and de-stemmed</b>

## Directions:

1. Place chicken breasts, skin side up in hotel pans or sheet pans.
2. Mix olive oil, onions, garlic, paprika, ginger, turmeric, black pepper, green olives, lemon juice and cilantro in white cambro boxes.
3. Cover the chicken breasts with the marinade.
4. Bake the chicken at 380 degrees, until the internal temperature tests at 165 degrees; if necessary, to brown chicken further, increase oven temperature during the last fifteen minutes of cooking time.
5. Serve the chicken with a serving spoon, including some of the marinade with each piece.

