

Delia-Inspired Moroccan Chicken with Apricots and Green Olives

This recipe hits that rare culinary sweet spot where



TIME
45 min

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INGREDIENTS

Spice Mix:

- 1%₀₀ tbsp ras el hanout
- 1%₀₀ tsp ground cinnamon
- 1 tsp sweet paprika
- 1 tsp ground ginger
- %₀₀ to 1 tsp black pepper

For the Chicken:

1.5 kg / 3%₀₀ lb bone-in chicken pieces (thighs or drumsticks)

Kosher salt, to taste

2 tbsp extra virgin olive oil

Aromatics & Add-Ins:

- 1 medium yellow onion, chopped
- 4 cloves garlic, minced
- 28g fresh cilantro, chopped
- 1 lemon, thinly sliced (or 1 preserved lemon, chopped)
- ¾ cup pitted green olives
- ... cup raisins
- ... cup chopped dried apricots

Sauce:

- 3 tbsp tomato paste
- 360ml / 1%₀₀ cups low-sodium chicken broth

Optional Garnish:

Toasted slivered almonds

DIRECTIONS

- 1.** Spice and Marinate the Chicken: In a bowl, mix ras el hanout, cinnamon, paprika, ginger, and black pepper.
- 2.** Season chicken generously with kosher salt and rub with spice mix.
- 3.** Let sit for 45 minutes, or refrigerate overnight for deeper flavor.
- 4.** Brown the Chicken: Heat olive oil in a large deep pan or Dutch oven.
- 5.** Sear chicken on all sides for about 5 minutes per side, until golden.
- 6.** Remove chicken and set aside.
- 7.** Build the Flavor Base: Reduce heat and add onion, garlic, and cilantro to the pan.
- 8.** Cover and cook for 3 minutes, stirring occasionally.
- 9.** Add Flavor Boosters: Stir in lemon slices (or preserved lemon), olives, raisins, and apricots.
- 10.** Create the Sauce: In a separate bowl, mix tomato paste and chicken broth until smooth.
- 11.** Pour into the pan and stir well to coat the ingredients.
- 12.** Simmer to Perfection: Return chicken to the pan.
- 13.** Simmer uncovered for 5 minutes.
- 14.** Cover and cook on medium-low heat for 30-45 minutes, until chicken is tender and flavors meld beautifully.
- 15.** Finish and Serve: Garnish with toasted slivered almonds (if using).
- 16.** Serve hot with couscous, basmati rice, or warm bread.

TIPS FOR SUCCESS

Preserved lemon adds authenticity , but fresh lemon slices bring a nice modern twist.

Don't rush the simmer -low and slow brings out the depth of the spices.

Ras el hanout can be found in most international markets or made at home.

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Original recipe: <https://chefmaniac.com/delia-inspired-moroccan-chicken-with-apricots-and-green-olives/>