

## Authentic Moroccan Chicken Tagine with Olives & Preserved Lemon

Moroccan Chicken Tagine with Olives and Preserved Lemon: A Journey to the Heart of Morocco!



**TIME**  
**5-7 min**

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### INGREDIENTS

1 whole chicken, cut into 8 pieces (or 2-3 lbs chicken pieces like thighs and drumsticks)  
2 onions, finely chopped  
3-4 cloves garlic, minced  
2 tsp ground ginger  
1 tsp turmeric  
1 tsp sweet paprika  
 $\frac{1}{8}$  tsp black pepper  
1 pinch saffron threads (optional, dissolved in 2 tbsp warm water)  
Salt to taste  
1 preserved lemon, quartered and deseeded (or 1 tsp lemon zest + 1 tbsp lemon juice as a substitute)  
1 bunch fresh coriander and parsley, chopped and tied together with kitchen twine (optional, or  $\frac{1}{2}$  cup chopped fresh cilantro and parsley)  
1 cup green or purple olives (such as Moroccan beldi olives or Castelvetrano)  
3-4 tbsp olive oil  
 $\frac{1}{2}$  cup water or chicken broth (low sodium preferred)

### DIRECTIONS

- 1. Marinate the Chicken:** In a large mixing bowl, combine the chicken pieces with 2 teaspoons ground ginger, 1 teaspoon turmeric, 1 teaspoon sweet paprika,  $\frac{1}{8}$  teaspoon black pepper, 3-4 cloves minced garlic, and about 1-2 tablespoons of olive oil. Season lightly with salt to taste (remember preserved lemon and olives are salty). Mix everything well with your hands, ensuring each chicken piece is thoroughly coated in the spices. Cover the bowl and let the chicken marinate in the refrigerator for at least 1-2 hours. For best results and deeper flavor, marinate overnight (up to 12-24 hours).
- 2. Cook the Chicken Base:** In a heavy-bottomed pot or Dutch oven (or a tagine pot if you have one), heat 1-2 tablespoons more olive oil over medium heat. Add the 2 finely chopped onions and sauté until they are translucent and softened, about 5-7 minutes. Add the marinated chicken pieces to the pot in a single layer (work in batches if necessary to avoid overcrowding). Cook until the chicken is slightly browned on all sides, about 5-7 minutes total.
- 3. Simmer with Spices & Aromatics:** Add the chopped fresh herbs (or the whole tied bunch), the saffron threads dissolved in warm water (if using), the quartered preserved lemon, and  $\frac{1}{2}$  cup water or chicken broth to the pot. Stir gently to combine everything. Cover the pot tightly with a lid. Reduce the heat to low and let the tagine simmer gently for about 45-60 minutes, or until the chicken is tender and cooked through. Turn the chicken pieces occasionally during simmering to ensure even cooking.
- 4. Add Olives & Adjust Seasoning:** Add the 1 cup green

or purple olives to the tagine during the last 10-15 minutes of cooking. Continue to simmer, uncovered for the last few minutes if you want the sauce to reduce slightly. Taste the sauce and adjust seasoning if needed. The preserved lemon and olives will add saltiness, so add additional salt cautiously.

5. **5. Serve:** Serve the Moroccan Chicken Tagine hot in a large serving dish (or directly from your tagine pot if using). Garnish with more preserved lemon slices or fresh herbs (like cilantro or parsley) if desired for extra freshness and presentation. This dish is best enjoyed with Moroccan bread (khobz) to soak up all that incredible, rich sauce. Couscous or rice can also be served on the side.

## SWAPS & NOTES

It's a dish that feels incredibly exotic and sophisticated, yet it's surprisingly accessible to make, delivering a truly unique and comforting flavor profile.

Plus, serving it with traditional Moroccan bread to soak up every last drop of that incredible sauce is pure bliss!

You can also use boneless, skinless chicken thighs for a quicker cooking time, or a mix of bone-in, skin-on pieces for richer flavor.

Preserved Lemon: This is a key ingredient for authentic Moroccan flavor.

## TIPS FOR SUCCESS

**Marinate for Flavor:** Longer marination of the chicken significantly deepens the flavor of the tagine.

**Preserved Lemon is Key:** While a substitute is provided, authentic preserved lemon offers a unique, salty, tangy, and aromatic flavor that's hard to replicate.

**Low and Slow Simmer:** Tagines are meant to be cooked gently over low heat for a long time.

This tenderizes the chicken and allows flavors to meld without drying out.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/authentic-moroccan-chicken-tagine-with-olives-preserved-lemon/>