

One-Pot Harissa and Olive Braised Chicken Thighs - A Flavor-Packed Dinner

One-Pot Harissa and Olive Braised Chicken



**ONE-POT HARISSA AND OLIVE
BRAISED CHICKEN THIGHS**

YOU WILL NEED:
1 lb chicken thighs, dried
2 tbsp butter
1 small onion, diced
3 cloves garlic, minced



TIME
10 mins

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INGREDIENTS

- 4 bone-in chicken thighs
- 1 tbsp olive oil
- 1 small onion, diced
- 3 cloves garlic, minced
- 1 tbsp harissa paste (adjust to spice preference)
- 1 can (14 oz) diced tomatoes
- $\frac{1}{2}$ cup chicken broth
- $\frac{1}{2}$ cup green olives, sliced
- 1 tsp smoked paprika
- $\frac{1}{2}$ tsp cumin
- $\frac{1}{2}$ tsp salt
- ... tsp black pepper

Fresh parsley for garnish

Step-by-Step Instructions:

1. Sear the Chicken Thighs:
2. SautØ the Aromatics:
3. Build the Sauce:

1 tbsp harissa paste (adjust depending on spice preference)

1 can diced tomatoes

$\frac{1}{2}$ cup sliced green olives

Salt and pepper to taste

4. Braise the Chicken:

5. Garnish & Serve:

Pro Tips for the Best Harissa Braised Chicken:

For extra crispy skin, sear the chicken longer before braising and finish it under the broiler for 2-3 minutes after cooking.

Make it even richer - Add a splash of heavy cream or coconut milk at the end for a creamy finish.

Prefer a mild version? Use a smaller amount of harissa or opt for mild harissa paste.

For more veggies, throw in bell peppers, zucchini, or chickpeas before braising.

What to Serve with This Dish:

Steamed basmati rice - Soaks up the sauce beautifully.

Warm pita or crusty bread - Perfect for dipping into the rich harissa sauce.

Couscous or quinoa - Adds a light, fluffy texture that complements the dish.

Grilled vegetables - Eggplant, zucchini, or asparagus make great sides.

FAQs (From My Kitchen to Yours):

Why This Harissa Chicken is a Must-Try:

DIRECTIONS

1. **Sear the Chicken Thighs:** I start by heating olive oil in a large skillet or Dutch oven over medium-high heat. Then, I season the chicken thighs with salt and pepper and sear them skin-side down for about 5 minutes, until they're golden brown. I flip them and cook for another 3 minutes, then remove them from the pot and set aside.
2. **SautØ the Aromatics:** In the same pot, I sautØ the diced onion until it softens, about 3 minutes. Then, I add the minced garlic and cook for another 30 seconds, until fragrant.
3. **Build the Sauce:** Now, it's time for the flavor boost! I stir in:
4. 1 tbsp harissa paste (adjust depending on spice preference)
5. 1 can diced tomatoes
6. ½ cup chicken broth
7. ½ cup sliced green olives
8. 1 tsp smoked paprika
9. ½ tsp cumin
10. Salt and pepper to taste
11. I give everything a good stir and let it simmer for 2 minutes, allowing the flavors to meld.
12. **Braise the Chicken:** I nestle the seared chicken thighs back into the sauce, making sure they're partially submerged. Then, I reduce the heat to low, cover, and let it simmer for 30 minutes. This slow braising allows the chicken to soak up all the bold, rich flavors.
13. **Garnish & Serve:** Once the chicken is tender and the sauce has thickened slightly, I remove the pot from

the heat and sprinkle fresh parsley on top for a vibrant finish.

14. I serve this dish hot and bubbling, usually over steamed rice or fluffy couscous, which soaks up all that amazing sauce.
15. Pro Tips for the Best Harissa Braised Chicken: For extra crispy skin, sear the chicken longer before braising and finish it under the broiler for 2-3 minutes after cooking.
16. Make it even richer - Add a splash of heavy cream or coconut milk at the end for a creamy finish.
17. Prefer a mild version? Use a smaller amount of harissa or opt for mild harissa paste.
18. For more veggies, throw in bell peppers, zucchini, or chickpeas before braising.
19. What to Serve with This Dish: This bold, spicy braised chicken pairs well with:
20. Steamed basmati rice - Soaks up the sauce beautifully.
21. Warm pita or crusty bread - Perfect for dipping into the rich harissa sauce.
22. Couscous or quinoa - Adds a light, fluffy texture that complements the dish.
23. Grilled vegetables - Eggplant, zucchini, or asparagus make great sides.
24. FAQs (From My Kitchen to Yours): Q: Can I use chicken breasts instead of thighs?A: Yes! But keep in mind that breasts cook faster-reduce the braising time to 20 minutes so they don't dry out.
25. Q: What if I don't have harissa paste?A: You can substitute with sriracha, red pepper flakes, or a mix of paprika, cumin, and cayenne for a similar kick.

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

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