

Chicken Tangine with Preserved Lemons & Olives and Quinoa

For 4 people	For more people
1 1/2 pounds chicken parts, skin removed	6 lbs chicken parts
vegetable oil	vegetable oil
1 medium red onion, peeled, diced	3-4 medium onions
2 cloves garlic, minced	Lots of minced garlic
1 tsp Harissa Paste	1 TBLSP or more Harissa paste
2 tsp Ras El Hanout	8 tsp Ras El Hanout
1 preserved lemon (pulp and skin	3-4 preserved lemons (pulp and skin), chopped
1/2 Cup Kalamata Olives	1.5- 2 cups Kalamata Olives
1/4 Cup Lemon Juice	1 cup lemon juice
2 Tbl Italian Parsley, Chopped	8 TBLSP Parsley, chopped
2 Tbl Cilantro, Chopped	8 TBLSP Cilantro, Chopped

Wash the chicken parts and dry thoroughly. Season chicken evenly on both sides with Ras El Hanout. Place the oil in a heavy Dutch oven electric fry pan over medium high heat and brown the chicken, about 8 minutes. Remove to a side plate.

Reduce the heat to low and add the onion, garlic, and harissa and saute until softened. Add the chicken, olives, lemon juice, parsley and cilantro.

Separate the lemon pulp from the lemon skin. Chop the lemon pulp and scatter over the chicken. Cut the lemon skin into julienne slices and set aside for garnish. Add ½- 2 cups water to the pot and simmer, partially covered, about 30 minutes.

Quinoa

For 4 people	For 8 people
3/4 cup quinoa	2 cups quinoa
1.5 cups water	4 cups water
½ tsp salt	1 ¼ tsp salt
1/4 cup raisins or currants	2/3 cup raisins or currants
1/2 teaspoon saffron, turmeric or Moroccan spices	1 tsp turmeric or Moroccan spices
1 small carrot, peeled and cut in small dice	3 small carrots, diced/shredded
Parsley for garnish (optional)	Parsley for garnish (optional)

Rinse quinoa well. Bring water to a boil and then add the quinoa, saffron, salt carrots and currant. Reduce heat and simmer, covered, for about fifteen minutes. Allow to stand, covered, at least five minutes.