

Moroccan Chicken



Casablanca, anyone? This recipe will be the beginning of a beautiful friendship- tender Liberty chicken, warm Moroccan spices, organic lemon, York olives & dried fruit. Play it again, Sam.

Ingredients

- 8 boneless, skinless chicken thighs
- 1/4 cup extra-virgin olive oil
- 1 Tbs apple cider vinegar
- 4 tsp curry powder
- 1 tsp smoked paprika
- 1/2 tsp ground cinnamon
- 1/4 tsp cayenne pepper
- salt
- 1 large head cauliflower, cut into bite-size florets
- 3/4 cup coarsely chopped dried apricots, soaked in hot water for 5 minutes & drained
- 1 cup pitted green olives, halved or quartered if large
- 1/3 cup chopped fresh coriander
- 1 large lemon, cut into 4 to 6 wedges

Method

- Combine chicken thighs with 2 Tbs of oil, vinegar, 2 tsp curry powder, 1/2 tsp paprika, cinnamon, cayenne & 3/4 tsp salt, tossing to coat. Cover & put in the fridge for at least 8 hours or overnight.
- Heat the oven to 220 c. Line a large rimmed sheet pan with parchment. On the pan, combine the cauliflower with the remaining 2 Tbs oil, 2 tsp curry powder, 1/2 tsp paprika, and 3/4 tsp salt, tossing to coat. Add the apricots & olives & spread in a single layer.
- Remove the chicken thighs from the marinade, fold them back into their original shape & place them on top of the cauliflower, spaced evenly apart. (Discard any remaining marinade.) Roast, rotating the pan halfway through, until the cauliflower browns and the chicken cooks through about 35 minutes.
- Remove the chicken from the pan & toss the cauliflower mixture with the pan drippings. Serve sprinkled with coriander & lemon wedges on the side.