

## ***Simo's Moroccan Chicken with Lemon and Olives***

### **Ingredients:**

4Tbsp Simo's Chicken Marinade  
1 Whole Chicken cut into 8 pieces (you can also use Chicken Breast or Chicken Pieces for this recipe)  
1 medium Onion finely chopped  
1tsp Saffron threads (optional)

100g Green Olives stoned  
2-3 tsp Simo's Lemon Zest or Simo's Lemon & Coriander Zest  
1Tbsp Butter  
2 cups Chicken Stock  
¼ cup Chopped Coriander and Parsley

Rinse the chicken under cold water. Pat dry. In a bowl, mix the chopped herbs and Simo's Chicken Marinade, and then rub over the chicken inside and out as a marinade.

In a heavy saucepan, sauté the onion on medium heat until soft. Add the chicken and seal on all sides. Add chicken stock, covering the chicken. Reduce heat and simmer until nearly fully cooked. Add Simo's Lemon Zest or Simo's Lemon & Coriander Zest. Cook for a further 5 minutes.

Add olives and cook for another 2 to 3 minutes.

Place the chicken in the center of a plate and pour reduced sauce over the chicken.

Garnish with olives and chopped herbs.

Serve with a side of Couscous, Rice or Vegetables.