



## CHICKEN WITH LEMONS AND OLIVES

½ TEASPOON GROUND CINNAMON  
½ TEASPOON GROUND CUMIN  
½ TEASPOON GROUND TURMERIC  
3 ½ - POUND CHICKEN  
2 TEASPOONS OLIVE OIL  
1 LARGE ONION, THINLY SLICED  
1 MEDIUM SIZE PIECE FRESH GINGER ROOT, GRATED  
2 ½ CUPS CHICKEN STOCK  
2 FRESH LEMONS OR LIMES, CUT INTO WEDGES  
½ CUP PITTED BLACK OLIVES  
1 TEASPOON HONEY  
SALT AND PEPPER TO TASTE  
¼ CUP CILANTRO  
EXTRA CILANTRO FOR GARNISH

PREHEAT THE OVEN TO 375 DEGREES.

MIX FIRST THREE INGREDIENTS IN SMALL BOWL WITH A LITTLE SALT AND PEPPER.  
RUB ALL OVER THE CHICKEN SKIN FOR AN EVEN COATING.

HEAT THE OLIVE OIL IN LARGE FRYING PAN. SAUTE THE CHICKEN ON ALL SIDES UNTIL IT TURNS GOLDEN.  
TRANSFER THE CHICKEN TO AN OVENPROOF DISH.

ADD THE SLICED ONIONS TO THE FRYING PAN AND SAUTE FOR 3 MINUTES.  
STIR IN THE GRATED GINGER AND THE CHICKEN STOCK AND BRING IT TO A BOIL.  
POUR MIXTURE OVER CHICKEN. COVER WITH A LID AND BAKE FOR 30 MINUTES.

REMOVE THE CHICKEN FROM THE OVEN AND ADD THE LEMONS OR LIMES, OLIVES AND HONEY.  
BAKE UNCOVERED FOR ANOTHER 45 MINUTES, UNTIL THE CHICKEN IS TENDER.

STIR IN THE CILANTRO AND SEASON TO TASTE.  
GARNISH WITH CILANTRO SPRIGS AND SERVE IMMEDIATELY.

I SERVE THIS DISH WITH FRESH OLIVE BREAD SO YOU CAN SOP UP THE JUICE FROM YOUR PLATE.

