



## Artichoke Lemon Moroccan Chicken

Camine Pappas / April 2020

Serves 2 (*double or triple as needed!*)

### INGREDIENTS

2 large bone-in skin-on chicken thighs  
1 C artichoke hearts (from can) drained  
and cut in half  
8 to 10 green olives sliced in half  
2 large cloves of garlic chopped finely  
1/2 medium sweet onion sliced thinly  
2 T fresh squeezed lemon juice  
1/3 C dry white wine  
2 T flat leaf parsley chopped  
1 lemon sliced thinly  
1/2 t ground cinnamon  
1/2 t paprika  
3 T olive oil  
Kosher Salt and pepper  
(Extra wine or stock if needed.)

### METHOD

Generously salt and pepper the chicken on both sides. Bring a saucepan to high heat and add oil. When hot add chicken searing until caramelized and browned on skin side and turn over and sear on other side for 2 minutes adjusting heat down slightly as needed. Remove chicken and place on plate covered with foil. Turn down heat to medium and add onions, paprika, and cinnamon. Stir onions in oil until very soft. Deglaze with wine and lemon juice and add garlic. Let reduce for a minute or so and then add olives and artichoke hearts. Make room for chicken and put back in pan with all ingredients. Sprinkle with parsley, and dot with lemon sliced. Dust lightly with a bit of kosher salt. Cover and turn to low and cook until chicken is done. About 10 minutes. Add a bit of chicken stock or more wine if it needs moisture. Serve with mashed potatoes.



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