

RIES' SPICY MOROCCAN CHICKEN WITH GREEN OLIVES

Ingredients:

2 or 3 lbs. boneless, skinless chicken breasts

½ C chopped fresh cilantro

4 cloves crushed garlic

1T cumin

2t paprika

1t cayenne

1t ginger

½ t turmeric

3T Salsa – prepared mild or medium

8 Lemons – Juice of 2 lemons. And, 6 lemons cut into wedges

½ C flour

1C green olives stuffed with pimentos

1C chicken broth (can or homemade)

Bake at 325 degrees – uncovered in a casserole dish for 1 hour.

Directions:

Place chicken breasts in a large casserole dish, sprinkle with all of the spices, salsa, crushed garlic and chopped cilantro.

Pour lemon juice over the chicken then sprinkle with flour and mix the chicken breast around in the dish to coat with the ingredients.

Add lemon wedges to the dish, add green olives, add chicken broth to the casserole dish.

Cook for one hour.

Note: A thick lemony sauce should form after the chicken is cooked. If it's too watery you can add a bit more flour to thicken it. Pouring the lemon sauce over the chicken and a serving of rice is how it can be served.