



Foodservice East Recipe Card

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RECIPE: MOROCCAN STYLE CHICKEN WITH PRESERVED SUNKIST LEMONS

Ingredients	12 Servings		Directions
	Weight	Measure	
Olive oil	2 ounces	1/4 cup	1. Heat oil in a large saute pan. Brown chicken on both sides, do not cook through. Remove from pan. 2. Saute onion and garlic in pan drippings just until onions are softened. 3. Stir in paprika, ginger and pepper; cook 1 minute. 4. Add broth and deglaze pan. 5. Rinse and separate lemons into pieces. Remove pulp from peel; add peel to skillet. Bring to a simmer then transfer mixture to a large roasting pan. 6. Place chicken, olives and half the cilantro over lemon-onion mixture. Cover and bake at 350°F for 20-30 minutes or until internal temperature of chicken is 170°F. Stir in remaining cilantro.
Chicken breast, boneless	6 pounds	12 each	
Onions, sliced	1 pound	3	
Garlic cloves, minced		3	
Paprika		1 Tablespoon	
Ground ginger		3/4 teaspoon	
Ground black pepper		1/2 teaspoon	
Chicken broth	24 ounces		
Preserved Salted Sunkist Lemons*		3 each	
Spanish olives	6 ounces	3/4 cup	
Cilantro leaves		3/4 cup	
* See preserved Sunkist lemons recipes			