

HOW TO MAKE

Poulet en cocotte aux citrons confits

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 2 lemons• 3 yellow onions• 2 preserved lemons (3 if small)• 6 chicken thighs plus drumsticks• Olive oil• 2 cups olives• 1 cup Greek yoghurt• Salt and pepper	1	Peel and chop the onions.. Grate one lemon and squeeze both of them. Dice the preserved lemons.	<ul style="list-style-type: none">• 2 lemons• 3 yellow onions• 2 preserved lemons (3 if small)	
	2	Heat a little olive oil in a cocotte. Sear the chicken. Remove and replace by the chopped onions. The onions mustn't color. When the onions are tender, place the meat back in the cocotte and add the lemon juice and grated peel, season with salt and pepper. Cover with the lid and cook on medium / slow for 15 minutes.	<ul style="list-style-type: none">• 6 chicken thighs plus drumsticks• Olive oil	
	3	Add the olives and diced preserved lemon(s), stir well (add a little water if necessary), place the lid back and cook for 15 more minutes. Adjust seasoning and stir in the yoghurt.	<ul style="list-style-type: none">• 2 cups olives• 1 cup Greek yoghurt• Salt and pepper	
	4	Serve with some white or pilaf rice.		