

## Lemon-Saffron Chicken (Tangia)

*Start to finish: 1 hour | Servings: 4*

**T**ANGIA—which originates in Marrakech and is often slow-cooked in the coals of the wood-fired ovens that heat bathhouses—is traditionally made with lamb. Our version uses boneless, skinless chicken thighs, which have a similar richness. In Morocco, preserved lemons lend a gentle acidity. We got similar flavor from lemon zest and juice plus green olives. Serve with warmed flatbread (we liked naan or pita) for scooping.

**Don't reduce the lemon zest or juice.** The zest provides flavor and fragrance, and the juice adds acidity. You'll need three to four lemons.

—J.M. HIRSCH AND DIANE UNGER

5 teaspoons ground cumin, divided  
Kosher salt and ground black pepper  
3 pounds boneless, skinless chicken thighs,  
trimmed and patted dry  
2 tablespoons extra-virgin olive oil  
2 medium yellow onions, finely chopped  
12 medium garlic cloves, chopped  
2 teaspoons ground turmeric  
2 teaspoons ground ginger  
2 teaspoons ground coriander  
1 teaspoon saffron threads, crushed  
3 tablespoons salted butter, cut into 3 pieces  
½ cup pimento-stuffed green olives, chopped  
3 tablespoons grated lemon zest, plus ¼ cup  
lemon juice

▪ **In a small bowl**, stir together 2 teaspoons of the cumin and 2 teaspoons salt. Set aside. Season the chicken on both sides with salt and pepper.

▪ **In a large Dutch oven** over medium-high, heat the oil until shimmering. Add the onions and garlic and cook, stirring, until lightly browned, about 5 minutes. Add the remaining 3 teaspoons cumin, the turmeric, ginger and coriander, then cook, stirring, until fragrant, about 30 seconds. Stir in 1½ cups water and the saffron, scraping up any browned bits. Nestle the chicken in the liquid, turning to coat. Cover, reduce to medium-low and cook for 20 minutes at a gentle simmer.

▪ **Using tongs**, turn the chicken. Cover and continue cooking until tender, another 25 minutes. Using tongs, transfer the chicken to a plate. Bring the liquid to a simmer over medium-high and cook, stirring, until thickened, 10 to 14 minutes.

▪ **Return the chicken to the pot** and stir. The chicken will break up a bit. Off heat, add the butter, stirring until melted, then stir in the olives and lemon zest and juice. Taste and season with salt and pepper. Transfer to a platter and serve, sprinkling with the cumin-salt mixture to taste. ♦



**Cumin, turmeric, saffron and ginger** spice our take on a rich, lemony tangia made with chicken thighs.