

# Moroccan Lemon Olive Chicken Skillet

**Servings:** 2–3

**Prep time:** 10 minutes

**Cook time:** 15 minutes

**Total time:** 25 minutes

## Ingredients

1 lb chicken thighs or breasts, sliced into thin strips  
1 tsp paprika  
1 tsp cumin  
½ tsp turmeric  
½ tsp garlic powder  
½ tsp salt  
¼ tsp black pepper  
1 tbsp olive oil  
½ onion, thinly sliced  
2 garlic cloves, minced  
½ cup chicken broth  
Juice of ½ fresh lemon  
¼ cup green olives (whole or halved)  
1 tbsp chopped parsley

## Instructions

### 1. Season the chicken

Place sliced chicken in a bowl. Add paprika, cumin, turmeric, garlic powder, salt, and pepper. Toss to coat evenly.

Tip: Thinner strips cook faster and absorb more flavor.

### 2. Sear the chicken

Heat 1 tbsp olive oil in a large skillet over medium-high heat. Add the chicken strips in a single layer. Cook 3–4 minutes, flipping once, until lightly golden. Don't overcrowd—work in two batches if needed.

### 3. Add aromatics

Add sliced onion and minced garlic. Stir and cook for 2 minutes.

### 4. Create the sauce

Pour in chicken broth and lemon juice. Add olives. Stir and scrape up browned bits.

### 5. Simmer

Lower heat to medium. Simmer 5–6 minutes until the sauce reduces and becomes glossy.

### 6. Finish & serve

Top with fresh parsley and optional lemon zest.

## Notes & Tips

Best sides:

- ✓ couscous
- ✓ basmati rice
- ✓ naan or warm flatbread
- ✓ roasted vegetables

Substitute protein: shrimp, turkey slices, or tofu

Add-ins: chickpeas, spinach, carrots

Extra tip: Add preserved lemons for true Moroccan depth

Leftovers taste even better the next day.