

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.