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***Pan Seared-Preserved Lemon Chicken Thighs***

*By Debbie Kornberg*

Serves 2 - 4

**Ingredients:**

1 Tbsp. + 1 Tbsp. olive oil[**(Recommend SPICE + LEAF Galili Olive Oil)**](https://www.amazon.com/stores/node/20435793011?_encoding=UTF8&field-lbr_brands_browse-bin=SPICE%20%2B%20LEAF&ref_=bl_dp_s_web_20435793011)

1 large onion, sliced thin in half circles

1 Tbsp. white wine

2 tsp.[**SPICE + LEAF Premium Vegan Broth Base**](https://www.amazon.com/stores/node/20435793011?_encoding=UTF8&field-lbr_brands_browse-bin=SPICE%20%2B%20LEAF&ref_=bl_dp_s_web_20435793011)

1/2 cup water

4 pieces of chicken thighs with bone & skin

2 Tbsp.[**SPICE + LEAF Ras El Hanout**](https://www.amazon.com/stores/node/20435793011?_encoding=UTF8&field-lbr_brands_browse-bin=SPICE%20%2B%20LEAF&ref_=bl_dp_s_web_20435793011)

1 Tbsp. + 1/2 tsp. preserved lemon, minced

**Optional:** 1/2+ tsp. honey (This will even out the flavors and the lemon will be less pronounced and sharp in flavor.)

**Recommend:** A meat thermometer to check temperature while chicken is cooking.

**Instructions:**

Heat up a sauté pan on high heat. Add 1 Tbsp. olive oil; when oil is hot, reduce heat to low and add onions. Onions should cook down until they turn brown. Once onions have turned brown, turn heat onto high wait 30 – 60 seconds and add white wine; continue cooking for about 30 seconds. Turn off heat and set onions aside.

While onions are cooking, take a medium size bowl and add 2 tsp. of Vegan Broth Base and add 1/2 cup water, mix well. Set aside.

Using a large dinner plate, place the 2 Tbsp. Ras El Hanout onto dish. Take each piece of chicken and coat chicken on all sides. Rub into skin of chicken too. Take 1/2 tsp. of minced preserved lemon and divide equally among all four pieces of chicken; place underneath each piece of the skin of chicken. Press down on each piece of chicken so minced preserved lemon spreads out underneath skin.

Using a Tagine (Moroccan cookware) or deep pan, heat up pan on high heat. When pan is very hot, add 1 Tbsp. olive oil. Once oil is hot, place chicken into tagine/pan with the skin facing down. Cook until there is a good sear on the skin and then flip chicken so the skin side is facing up.

Turn stove down to a medium high heat and cook bottom of chicken for an additional 2 – 3 minutes. Add onions, 1 Tbsp. preserved lemons, 1/2 cup of broth and mix around chicken.

Optional, add honey here and mix again. Cover chicken and cook for approximately 25 minutes on a medium-low heat or until chicken reaches an internal temperature of 165 degrees.

Ready to serve! YUM!