



STREET
WINERY

Moroccan Chicken

Served at: Taste of Morocco

Pairs with our June's Vineyard Riesling and White Palette

Ingredients:

2 teaspoons paprika

2 teaspoon ground cumin

2 teaspoon fresh grated ginger

1 teaspoon turmeric

2 teaspoon cinnamon

2 Tbsp. olive oil

3 lbs. boneless and skinless chicken thighs

2 cups of caned white navy beans

Salt

1 tablespoon of honey

3 cloves garlic, minced

1 onion, diced

The rind from 1 preserved lemon, rinsed in cold water, discard the pulp and cut the rind into thin strips (if you don't have preserved lemon, use whole thin slices of regular lemon)

1 cup green olives, pitted

2 cup dried apricots, chopped

1 cup chicken stock

1 cup of white wine

Directions

Combine paprika, cumin, ginger, turmeric and cinnamon in large bowl and marinate chicken for 2 hours.

Heat oil in frying pan on medium heat, cook chicken for 4-5 min until browned. Season the chicken after with salt and pepper. Add garlic, onions and splash of white wine, cover and let cook for 5 minutes on medium to low.

Add lemon, olives, apricots, beans, stock, honey and wine then cover and simmer on medium heat for 10-15 minutes. Turn heat to low, cover with lid and simmer for additional 30 minutes. Stir occasionally.

Garnish with fresh mint or almonds. Serve with couscous.

13th Street Winery

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