

Chicken in Lemon and Olives, Slow Cooker or Stovetop

3-4 tablespoons olive oil
2 large onions peeled and chopped fine
2-3 cloves garlic peeled and chopped
2-3 tomatoes roughly grated/chopped
Grated peel and juice of 1 small lemon
1 teaspoon paprika
1/2 -1 teaspoon turmeric
1/2 teaspoon cumin
1/4 teaspoon ground ginger
small bunch of washed cleaned parsley
Pinch of pepper
6 chicken thighs with drumsticks, cleaned
1 can pitted green olives with liquid drained
1 3/4- 2 cups water (you may add 1 tablespoon of chicken soup powder)/chicken stock
parsley for garnish optional

Directions:

For stovetop and/or slow cooker/crockpot prepare the sauce: If using a crockpot, I like to use the slow cooker bags to make cleanup a snap. Just sayin'. Place oil, onion, garlic, tomatoes, paprika, turmeric, ginger, parsley, lemon peel and lemon juice and pepper into deep frying pan (which has a lid) or crockpot. Add the water or chicken stock and stir well. If you wish to add depth to the cooking broth, add a tablespoon of chicken soup powder to the water. In the frying pan, add the chicken, put it skin side down, to this liquid and gently bring to boil and immediately lower to gentle simmer, covering with a lid on a tilt.

In crockpot, add chicken to liquid and put it skin side down and push gently to submerge mostly into liquid. The chicken will give up it's own liquid as it goes along so if it seems to be missing a bit of liquid, no worries. Turn crockpot to high and cook for 4 hours.

In frying pan, cook for about an hour.

Take the whole can of pitted green olives which you have drained the liquid from, add pour very hot water right into the can (carefully!) and using a glove, pour out the liquid and do it one more time. Taste an olive to see if it's still very salty. You may wish to do it once more. Now for both ways of cooking, add the olives. Cook in frying pan another 1/2 an hour or till chicken is super soft. Cook in crockpot an additional hour till super soft. Serve with rice or mashed potatoes.