

## Moroccan Chicken

### For the Spice Mixture

¾ tsp salt  
¼ tsp ground cumin  
¾ tsp paprika  
¾ tsp turmeric  
1/8 tsp ground cayenne pepper  
¼ tsp fresh ground black pepper  
1 Tbsp extra virgin olive oil  
1 Tbsp butter melted  
4 cloves garlic, pressed

### For the Sheet pan Chicken

1 lemon  
2 large sweet onions, cut into 12 wedges each  
2 tbsp extra virgin olive oil  
¼ tsp salt  
1 tsp turmeric  
3 skin on chicken quarters (you can substitute with breasts if you want as well)  
1 cup green olives pitted  
2 Tbsp chopped fresh cilantro leaves

Preheat oven to 475 degrees.

1. In a small bowl, prepare the spice rub by combining the salt, cumin, paprika, turmeric, cayenne and black pepper. Stir in 1 Tbsp of olive oil, 1 tbsp of melted butter and the pressed garlic.
2. Cut the lemon in half and set one half aside. Cut the remaining half into thin slices. Then arrange the slices in a single layer on a rimmed half sheet pan. Scatter the onion wedges over the lemons, then drizzle 2 tsp of olive oil over the onions. Sprinkle the pan with ¼ tsp of salt and 1 tsp turmeric.
3. Place the chicken quarters on the pan skin side up. Pat the top of the chicken dry, then brush the prepared spice mixture evenly onto the skin of each quarter.
4. Transfer the pan to the oven and roast for 30-40 min until the chicken reaches an internal temperature of 165 degrees and the juices run clear.