

Baked Chermoula Chicken

500 gr chicken thigh fillets, cut in half
4 tablespoons olive oil
2 tablespoons **CHERMOULA PASTE**
1 tablespoon lemon juice
2 tablespoons parsley leaves, shredded
2 tablespoons coriander leaves, shredded
4 ripe tomatoes, seeded and finely diced
1 tablespoon **CM PRESERVED LEMON**, diced
1 tablespoon small pitted black olives

Mix half the the oil and Chermoula and rub into chicken.
Cook the chicken in baking dish in 175C oven for 20 mins until tender.
Mix the remaining oil with lemon juice, add salt and pepper to taste.
Mix the parsley, coriander, olives, diced tomato and preserved lemon in bowl.
Arrange cooked chicken on plate and spoon over the tomato salad.

Serves 4

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