Moroccan chicken

* 1 brown onion, halved, finely chopped
* 1/4 cup loosely packed coarsely chopped fresh continental parsley
* 1/4 cup loosely packed coarsely chopped fresh coriander
* 2 tablespoons fresh lemon juice
* 2 garlic cloves, crushed
* 2 teaspoons ground cumin
* 1 teaspoon ground turmeric
* 1/2 teaspoon freshly ground black pepper
* 8 (about 1kg) chicken thigh fillets, skin removed, excess fat trimmed
* 500ml (2 cups) chicken stock
* Couscous salad (see related recipe), to serve
* 50g kalamata olives, chopped
* Fresh continental parsley leaves, extra, to garnish
1. Step 1

Place the onion, parsley, coriander, lemon juice, garlic, cumin, turmeric and pepper in the bowl of a food processor, and process until finely chopped. Place the chicken in a large glass or ceramic bowl. Add the spice paste and rub over the chicken to evenly coat. Cover with plastic wrap and place in the fridge for 1 hour to develop the flavours.

1. Step 2

Place the chicken and spice paste in a flameproof casserole dish. Add the stock. Cover and bring to a simmer over medium-high heat. Reduce heat to low and simmer, covered, for 25 minutes or until chicken is cooked through. Transfer chicken to a heatproof bowl and cover with foil to keep warm. Increase heat to medium-high and bring to the boil. Cook, stirring occasionally, for 10-12 minutes or until sauce thickens. Remove from heat.

1. Step 3

Divide couscous salad among serving plates. Top with chicken and spoon over the sauce. Sprinkle with olives and extra parsley, and serve immediately.