



IP Ramadan Lemon Chicken

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Categories: Main Dish - Chicken, Main Dish - Instant Pot, Source: The Captain's Shack

Servings: 4

Description: Sourced from ilovelindsay.com. See Notes

Source: : Ramadan is the most sacred month of the year in Islamic culture. Muslims observe the month of Ramadan, to mark that Allah, or God, gave the first chapters of the Quran to the Prophet Muhammad in 610, according to the Times of India. During Ramadan, Muslims fast, abstain from pleasures and pray to become closer to God. It is also a time for families to gather and celebrate ... While fasting from dawn until sunset, Muslims refrain from consuming food, drinking liquids, smoking, and engaging in sexual relations. Muslims are also instructed to refrain from sinful behavior that may negate the reward of fasting ... Pre-fast meals before dawn are referred to as Suhoor, while the post-fast breaking feasts after sunset are called Iftar. Spiritual rewards (thawab) for fasting are also believed to be multiplied within the month of Ramadan.

Preparation Time: 5 minutes

Start to Finish Time: 45 minutes

Ingredients

- 1 T Olive Oil
- 1 1/2 lbs Chicken Thighs - seasoned with salt & pepper
- 1 med Onion, chopped
- 3 Garlic cloves, sliced
- Juice from 1 Lemon
- 1 t Paprika
- 1 t ground Cumin
- 1/2 t ground Turmeric
- 1/2 t fresh Ginger, grated
- 2 pinch Cinnamon
- 1 t Saffron Threads, softened in 1/4 cup warm water
- 1/4 c Raisins
- 1/2 c Lindsay Seville Citrus olive liquid/marinade from the jar of olives
- 1 c Lindsay Seville Citrus olives
- 3 slice preserved Lemon
- 2 T Cornstarch + 1/4 T Water
- 3 T Toasted Almonds, coarsely chopped, garnish
- 2 T Italian Parsley, chopped, garnish

Directions

- 1) Heat the Instant Pot on sauté/manual setting. Add olive oil and brown the chicken thighs 3-4 minutes on each side. When the chicken is lightly browned, remove from the Instant Pot.
- 2) Add the chopped onion and garlic to the pot and sauté about 5 minutes. Add lemon juice, all of the spices, raisins and 1/2 cup of Seville Citrus olive marinade to the Instant Pot stirring to loosen the browned bits at the bottom.
- 3) Add the chicken back to the pot along with the Seville Citrus olives and preserved lemon. Cover and cook for 15 minutes on High pressure. Let the mixture rest 10 minutes then quick release remaining steam.
- 4) Remove the chicken from the pot, set temperature to medium on sauté/manual. Mix cornstarch with water then add to the Instant Pot stirring to combine with the pan juices. Cook 5 minutes to thicken sauce. Combine chicken with sauce and serve over rice or couscous. Garnish with chopped toasted almonds and parsley.

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