

INGREDIENTS	MEASUREMENTS
Olive oil	¼ cup
SupHerb Farms Fresh Frozen Asian Mirepoix	½ cup
Turmeric	½ tsp
Cinnamon stick, 3 inch length	1 each
Chicken broth, low sodium	2 cups
Salt and pepper	To taste
Whole chicken	3-4 lbs
Green olives, sliced	3 Tbsp
Lemon juice	3 Tbsp
SupHerb Farms Fresh Frozen Cilantro	2 Tbsp

SAUCE PREPARATION

1. Heat 2 Tbsp of olive oil in a saucepan on medium-high.
2. Add SupHerb Farms Fresh Frozen Asian Mirepoix, turmeric and cinnamon stick. Cook for 5 to 7 minutes or until the onion and garlic are translucent.
3. Add chicken broth; and season with salt and pepper.
4. Increase the heat to high and bring to a boil. Stirring occasionally, simmer for 15 to 18 minutes or until the liquid is reduced by 75% and becomes like syrup.
5. Remove the saucepan from the heat. Remove the cinnamon stick.
6. Add the olives and remaining olive oil and stir.
7. Heat the sauce on a low heat. Add the lemon juice and SupHerb Farms Fresh Frozen Cilantro. Stir well. Set aside.

CHICKEN PREPARATION

1. Preheat oven to 375°.
2. Cut chicken into 8 pieces and season with salt and pepper.
3. Heat 2 Tbsp of olive oil in an iron skillet on medium-high.
4. Add chicken, skin side down, and cook for 5 to 8 minutes until it is slightly brown.
5. Flip the chicken over and cook for an additional 5 to 8 minutes.
6. Flip the chicken back over, skin side down.
7. Place the skillet in the oven. Bake the chicken for 25 minutes or until the juice runs clear when pricked.

TO SERVE

Serve chicken on top of couscous or rice, and top with sauce. Serve immediately.