

Moroccan Lemon Olive Chicken Skillet

Servings: 2–3 | **Prep:** 10 min | **Cook:** 15 min | **Total:** 25 min

This Moroccan-inspired lemon olive chicken skillet is a fast, flavorful one-pan meal made with warm spices, juicy chicken, and a bright lemony sauce. The combination of cumin, turmeric, garlic, and briny green olives creates a savory, slightly tangy dish that feels bold and comforting — without being heavy.

Why You'll Love This Recipe

- One-pan meal with minimal cleanup
- Ready in 25 minutes, start to finish
- Bold Moroccan-style flavors using pantry spices
- Naturally dairy-free
- Versatile — works with chicken, shrimp, or tofu

Ingredients

- 1 lb chicken thighs or breasts, sliced into thin strips
- 1 tsp paprika
- 1 tsp cumin
- ½ tsp turmeric
- ½ tsp garlic powder
- ½ tsp salt
- ¼ tsp black pepper
- 1 tbsp olive oil
- ½ onion, thinly sliced
- 2 garlic cloves, minced
- ½ cup chicken broth
- Juice of ½ fresh lemon
- ¼ cup green olives (whole or halved)
- 1 tbsp chopped parsley

Ingredient Notes & Substitutions

Chicken thighs vs breasts: Thighs stay juicier, but breasts work well when sliced thin.

Turmeric: Adds color and warmth, not heat.

Green olives: Castelvetrano or Manzanilla olives are ideal for mild briny flavor.

Lemon juice: Fresh is best for brightness; bottled can taste flat.

Parsley: Adds freshness at the end — don't skip it.

Instructions

Step 1: Season the chicken

Place the sliced chicken in a bowl. Add paprika, cumin, turmeric, garlic powder, salt, and black pepper. Toss until evenly coated.

Step 2: Sear the chicken

Heat olive oil in a large skillet over medium-high heat. Add chicken in a single layer and cook 3–4 minutes,

flipping once. Remove and set aside.

Step 3: Add the aromatics

Lower heat to medium. Add onion and garlic. Cook 2 minutes until softened and fragrant.

Step 4: Create the sauce

Add chicken broth, lemon juice, and olives. Stir, scraping browned bits from the pan.

Step 5: Simmer

Return chicken to skillet. Simmer 5–6 minutes until sauce thickens slightly.

Step 6: Finish & serve

Remove from heat, sprinkle with parsley, and add extra lemon if desired.

Serving Suggestions

- Couscous or basmati rice
- Warm naan or flatbread
- Roasted vegetables
- Simple cucumber or tomato salad

Storage & Reheating

Refrigerator: Store leftovers in an airtight container for up to 3 days.

Reheat: Warm gently with a splash of broth.

Flavor tip: Tastes even better the next day as the spices deepen.

Variations to Try

- Swap chicken for shrimp (add shrimp during the last 3–4 minutes)
- Use turkey strips or tofu for a lighter option
- Add chickpeas or spinach for extra texture
- Increase cumin for a deeper, earthier flavor