

Moroccan-spiced chicken

Martha Stewart Living, February 2009

Prep Time: 5 min

Total Time: 50 min

*1 teaspoon ground cinnamon
1 teaspoon ground coriander
½ teaspoon ground turmeric
¼ teaspoon cayenne pepper (HdeH or Japanese spices)
¼ teaspoon ground cardamom
¼ teaspoon ground cumin
Coarse salt and freshly ground pepper
2 tablespoons extra –virgin olive oil
1 whole chicken (4 pounds), quartered, skin on
1 lemon, quartered*



1. Place a rimmed baking sheet on the center rack of oven, and preheat oven to 450F. Mix spices, 2 tablespoons salt, ¾ teaspoon pepper, and the oil in a small bowl. Rub spice paste all over chicken.
2. Carefully arrange chicken in a single layer on hot sheet, and arrange lemon wedges around chicken. Bake until chicken registers 165F on an instant-read thermometer and juices run clear, 30 to 35 minutes. Let stand for 10 minutes. Season with salt and pepper, and serve with pan juices and roasted lemon wedges on the side.