



RECIPE BOOK



Chicken Tagine

INGREDIENTS

about 3 lbs of boneless chicken thighs, cut into 1-2 inch pieces

16 oz Chicken Broth

2 tsp. Sweet Paprika

1 tsp. Minced Garlic

1 tsp. Garam Masala (more to taste if preferred, I used 2 tsp, but it's not for everyone)

1/2 tsp. Ground Cumin

1/2 tsp. ground ginger

1 cinnamon stick

6 dates or dried apricots, whole

2 pinches of saffron

1/4 cup green olives, halved

2 Tbsp fresh parsley leaves, chopped

2 Tbsp extra-virgin olive oil

2 Tbsp butter

2 small yellow onions, chopped

2 Tbsp chopped fresh cilantro/coriander

1/4 cup Honey

6 lemon wedges

Toasted almond slices for serving if desired

INSTRUCTIONS

Remove fat from thighs and cut into 1-2 inch pieces.

In a large bowl place chicken, paprika, garlic, masala, cumin, and ginger. Mix together until chicken is coated.

In a tagine heat oil and butter over medium heat. Add chicken and brown (about 1-2 minutes on each side).

Remove the chicken from the tagine and set aside. Don't have a tagine? Don't panic, use a Dutch oven instead.

In the tagine sauté onions in leftover oil/butter until browned. Deglaze with chicken broth and bring to a boil.

Turn down the heat to a simmer and add the chicken, honey, saffron, dates, cinnamon stick, and lemon (peel left on). Place lid on tagine and let simmer for 40 to 60 min or until the chicken is fully cooked and tender (cuts with a fork). Add more broth as needed so the dish doesn't get dry.

Before serving mix in olives, cilantro/coriander, and parsley. Remove cinnamon stick. Sprinkle almonds on top.

Serve over rice or couscous.

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