



Chicken Tagine

SERVINGS: 6 - 8

PREPPING TIME: 5 MIN

COOKING TIME: 90 MIN

Ingredients

Tagine:

1 tablespoon Olive oil
4 Murray's Family Farms chicken drumsticks
4 Murray's Family Farms boneless chicken thighs
1 yellow onion, halved and sliced thinly
4 carrots, peeled and diced
2 cloves garlic, minced
1-inch piece ginger root, peeled and minced

1 teaspoon coriander
1 teaspoon cumin
1 teaspoon cinnamon
1 1/2 cups chicken stock
1 cup dried couscous
2/3 cup dried apricots, roughly chopped
2 tablespoon honey
1/4 cup golden raisins
2 tablespoons tomato paste
1/4 cup almonds, roughly chopped

2 tablespoons lemon juice
1 15-oz can chickpeas, drained and rinsed
2 tablespoons cilantro
Spice Rub-
1 teaspoon kosher salt
1 teaspoon harissa dry spice
1 teaspoon ground cumin
1 teaspoon ground turmeric
1 teaspoon ground cinnamon

Directions

- Combine spice rub ingredients in a medium bowl.
- With hands, rub mixture all over chicken, thoroughly covering all surfaces. Use all of the rub.
- Warm two tablespoons of oil in a large Dutch oven (at least 5 1/2-quarts) or tagine over medium-high heat.
- Add chicken and cook until lightly browned on all sides; about 3-4 minutes on each side. Remove to a plate and let rest.
- Pour off all but a teaspoon of oil and return the pan to medium heat, add sliced onions, reduce heat to medium and cook, stirring occasionally, until they are tender and just beginning to brown; about 10 minutes.
- Stir in the garlic and cook until fragrant, about 30 seconds. Sprinkle the ginger and spices over top and cook until fragrant, another two minutes.
- Transfer the prepared onions to a bowl and set aside.
- Arrange browned chicken into the bottom of tagine, then layer on top (in order): carrots, chopped apricots, chickpeas, raisins, and prepared onions
- Whisk together chicken broth, honey, tomato paste, lemon juice, cumin, cinnamon, and harissa in a medium bowl.
- Pour broth mixture evenly over the top of your little chicken mountain.
- Bring the liquid to a boil, then reduce the heat to low and continue to simmer. Cover the pan and cook for 50-60 minutes. The tagine is ready when the chicken registers 165° on an instant-read thermometer in the thickest part of the meat and when its juices run clear.
- While the chicken is cooking, prepare the couscous and set aside.
- Now that the tagine is done. Remove lid, fold in half of the fresh cilantro, and allow to cool for 15 minutes so that the cilantro infuses into the dish and the juices thicken a bit.
- To serve, spread the cooked couscous on a serving platter and arrange the chicken pieces on top.
- Ladle the stew over top, making sure the chicken pieces each get a good coating. Sprinkle with remaining cilantro and serve with warm bread.

"The dish has so much going on—the fragrant and heavily-spiced sauce, the jammy apricots, the crunchy almond - it's easily understood why this is a well-loved Moroccan dish. Chicken tagine is a lazy Sunday kind of meal. It also makes terrific leftovers, so it's worth making this for the meals it will give you all week long.