



The second in our experiments with the Tagine mum gave us.

Ingredients for the Spice Rub:-

- 2 Tsp of Ras-El-Hanout
- 1 Tsp of Ground Cinnamon
- 1 Tsp of Sweet Paprika
- 1 Tsp of Ground Ginger
- 1 Tsp of ground Black Pepper

Ingredients for the main dish:-

- 6 Chicken Thighs
- 1 Onion Chopped
- 4 Cloves of Garlic
- A handful of fresh Coriander, chopped
- 1 Lemon, thinly sliced
- 8 Green Olives, halved
- 12 Apricots, halved
- A handful of Raisins
- 3 Tbsp of Tomato Puree
- 400ml of Chicken Stock
- Oil to Fry
- 4 Tomatoes, chopped

1 Tbsp of Honey

To Garnish:-

1 Lemon, thinly sliced

Toasted Almonds

Chopped Coriander

Method:-

- (1) Combine the Rub ingredients and rub over and under the skin.
- (2) Place in the fridge to marinate for at least 2 hours.
- (3) On a medium heat add a little Oil to the Tagine.
- (4) Fry the Onions until softened.
- (5) Add the Garlic and fry for a further minute.
- (6) Stir in the Tomato Puree and then add the Chicken Stock & Chopped Tomatoes.
- (7) Bring to the boil and then reduce to a simmer.
- (8) Add the Chicken, Apricots, Raisins, Olives and Honey.
- (9) Simmer for 30 minutes.
- (10) 10 minutes before serving add the Lemon & Coriander.
- (11) Garnish with Lemon, Toasted Almonds and Chopped Coriander.

We served ours over Rice and it was an outstanding dinner with real depth of flavour.