

Chicken Tagine

{ serves 4 – 6 }



Ingredients

1 tbsp salt flakes
freshly ground pepper
6 garlic cloves, roughly chopped
1 tsp fresh ginger, roughly chopped
1 tsp cumin seeds
1 tsp ground cumin
1 tsp paprika
1 tsp ground turmeric
1 tsp ground coriander
6 tbsp olive oil
4 chicken thighs bone in, skin off
4 chicken drumsticks, skin off
1 tsp saffron threads
3 brown onions, cut into wedges
2 lemons, thinly sliced into rounds, seeds removed
1 cup pitted split green olives
1 cup chicken stock
½ cup chopped coriander – optional
275g jar of Yarra Valley Dairy Saffy

Method

Make a spice paste. Combine garlic, ginger, spices & half of the olive oil & stir to create a paste.

In a large bowl add the chicken pieces & spice paste. Toss until chicken is evenly coated, marinate in the fridge for 1-2 hours.

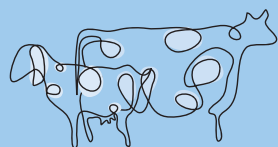
Heat remaining olive oil in a large frying pan. On a med-high heat, add the chicken pieces in batches, cook until golden brown on both sides. Set aside. Add saffron & onions to pan. Cook on a low-med heat stirring occasionally until soft.

Approximately 10 -15 minutes.

In an oven proof dish place the chicken pieces, onions, lemon slices & chicken stock. Place on stove top & bring to the boil. Turn down to a med-low heat & cook covered with lid until chicken is cooked through. *Approximately 40 minutes.*

Remove from heat. Scatter olives & crumbled Yarra Valley Dairy Saffy. Garnish with coriander.

Serve with cous cous or rice.



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