

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
- cup chopped coriander – optional
- 275g jar of Yarra Valley Dairy Saffy

METHOD

1. Make a spice paste. Combine garlic, ginger, spices & half of the olive oil & stir to create a paste.
2. In a large bowl add the chicken pieces & spice paste. Toss until chicken is evenly coated, marinate in the fridge for 1-2 hours.
3. 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.
4. Add saffron & onions to pan. Cook on a low-med heat stirring occasionally until soft. Approximately 10 -15 minutes.
5. 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.
6. Remove from heat. Scatter olives & crumbled Yarra Valley Dairy Saffy. Garnish with coriander.
7. Serve with cous cous or rice.

