



Chicken Tagine

Makes 4-6 Servings

INGREDIENTS

- 1 tbsp salt
- 2 tbsp minced garlic
- 2 tsp cumin seeds, crushed
- 1 tsp paprika
- 1 tsp ground turmeric
- 5 tbsp olive oil
- 4 chicken thighs
- 4 chicken drumsticks
- 1 tsp crushed saffron
- 2 large onions, roughly chopped
- 1 cup water
- 1 lemon, thinly sliced, seeds removed
- 1/3 cup fresh cilantro, chopped (or fresh parsley)

Cooked couscous for serving

DIRECTIONS

1. In a large bowl, stir together garlic, salt, cumin, paprika, and turmeric. Stir in 3 tbsp oil, and then add chicken thighs and drumsticks; toss until evenly coated.
2. Cover bowl with plastic wrap, and marinate in the refrigerator for 3-4 hours.
3. Heat remaining oil in an 8-qt Dutch Oven or large tagine over medium-high heat. Working in batches, brown chicken pieces until golden brown on both sides. Transfer to a plate and set aside.
4. Add saffron and onions to pot and cook, stirring occasionally, until soft, about 10 minutes.
5. Add water, stir and tuck chicken pieces back into the pot along with lemon slices. Preheat oven to 350F.
6. Bake for 40 minutes . Serve chicken over couscous and top with cilantro.