

Fast Chicken Tagine



Serves: 4



Cooking Time 30 minutes



Level: Capable



INGREDIENTS

1kg chicken thigh fillets, halved
3 tablespoons chermoula spice mix or paste (see note)
2 tablespoons olive oil
1 onion, thinly sliced
3 garlic cloves, thinly sliced
1 lemon, thinly sliced
100g blanched almonds
140g green olives
1 cup (250ml) Massel chicken style liquid stock
Couscous, to serve
Chopped coriander, to serve

PREPARATION

1. Toss chicken with half the spice mix. Heat oil in a large pan over medium heat. Cook onion and garlic, stirring, for 2-3 minutes until softened. Remove and set aside.
2. Add chicken to pan and cook over medium-high heat for 2-3 minutes each side until golden. Add lemon, nuts, olives, stock and remaining spice mix. Bring to the boil, then reduce heat to low, cover and simmer for 20 minutes or until chicken is cooked. Serve with couscous and coriander.