

## Chicken Tagine with Preserved Lemons and Olives

**Serves:** 6

**Prep time:** 20 minutes

**Cook time:** 45-55 minutes



2 serves per portion

### Ingredients

1 tablespoon olive oil  
600g chicken thighs, fat trimmed  
1 brown onion, sliced  
4 garlic cloves, minced  
2 teaspoons sweet paprika  
1 teaspoons ground ginger  
1 teaspoon cumin  
1 teaspoon ground turmeric  
Black pepper, to taste  
1 tablespoon harissa paste\* (*optional*)  
2 carrots, cut in quarters lengthwise  
1 zucchini, cut in quarters lengthwise  
2 medium potatoes, cut into wedges  
1 red capsicum, deseeded and cut into strips  
½ cup green olives, pitted  
1 preserved lemon, thinly sliced  
1 cup chicken stock, reduced salt  
½ cup flat leaf parsley, chopped

**\*Note:** use store-brought harissa, or try the Country Kitchens *homemade harissa* recipe

### Method

HEAT oil in a heavy-based casserole dish or base of a tagine over medium heat. Add chicken and brown on all sides. Remove from pan and set aside.

ADD onion and garlic to pan and stir until softened and lightly browned.

MIX paprika, ginger, cumin, turmeric, and pepper together in a bowl. Add spice mix and harissa paste (*optional*) to onions and cook for 1 minute or until fragrant.

RETURN chicken to pan and stir through onions. Arrange vegetables in a conical shape on top of chicken. Sprinkle with olives and preserved lemon, and pour in chicken stock.

COVER with casserole or tagine lid and reduce heat to low. Cook for 30-40 minutes, or until chicken is cooked through and vegetables are tender.

GARNISH with parsley and serve with couscous or flatbread.



Everyday Food

*Recipe courtesy of the Country Kitchens 2024 Country of Study Recipe Collection – Morocco*