Chicken Tagine



Recipe courtesy of Melissa d'Arabian

Show: Ten Dollar Dinners Episode: Dreamin' of Tagine

food

Level: Easy Total: 1 hr 15 min Prep: 15 min Cook: 1 hr Yield: 4 servings

Ingredients:

2 pounds chicken thighs and drumsticks Kosher salt and freshly ground black pepper

1 tablespoon butter

2 tablespoons olive oil

1 onion, chopped

1 tablespoon fresh ginger, minced

1/2 teaspoon turmeric

1/2 teaspoon ground cinnamon

3 cloves garlic, pressed

1/4 cup wine

1/4 cup chicken broth

1 Confit Lemon, chopped, recipe follows

1/2 cup gently crushed briny olives

1/4 cup chopped fresh flat-leaf parsley

3 tablespoons finely chopped fresh cilantro

Couscous, for serving

Lemon Confit:

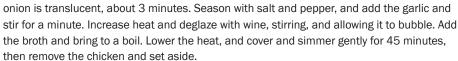
1/2 lemon, juiced

3 organic lemons, skin scrubbed well Kosher salt 4 peppercorns

Directions:

- **1** Pat the chicken dry, and season well with salt and pepper.
- 2 Heat the butter and olive oil in a Dutch oven over medium-high heat, and brown the chicken on all sides.

Add the onion, ginger, turmeric, cinnamon, and cook until



3 To the sauce, add the lemon, olives, parsley, and cilantro and then return the chicken to the pot. Heat for 5 more minutes and serve over couscous.

Lemon Confit:

4 Place the lemons, 2 to 3 tablespoons salt, peppercorns, and lemon juice in a quart jar and cover with water. Store chilled for 3 weeks.