

Chicken Tagine



Recipe courtesy of Melissa d'Arabian

Show: Ten Dollar Dinners Episode: Dreamin' of Tagine



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:

3 organic lemons, skin scrubbed well
Kosher salt
4 peppercorns
1/2 lemon, juiced

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 onion is translucent, about 3 minutes. Season with salt and pepper, and add the garlic and stir for a minute. Increase heat and deglaze with wine, stirring, and allowing it to bubble. Add the broth and bring to a boil. Lower the heat, and cover and simmer gently for 45 minutes, then remove the chicken and set aside.

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.

