

# INGREDIENTS

- 6 chicken thigh
- 1 teaspoon paprika
- 1 teaspoon ground cumin
- ¼ teaspoon cayenne pepper
- ¼ teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon coriander
- 2 tablespoons flour
- 1 lemon
- ¾ cups chicken stock
- 2 tablespoons honey
- 5 cloves garlic (minced)
- 1 tablespoon olive oil
- 1 large onion (halved and cut into ¼-in-thick slices)
- 5 baby carrots (cut in half)
- ½ cup green olives (pitted, and halved)
- Fresh coriander to garnish (chopped)

# INSTRUCTIONS

1. Combine the spices in a small bowl.
2. Combine 1 tsp of the lemon zest with 1 minced garlic clove and set aside.
3. Season both sides of chicken with salt and pepper.
4. Brown the chicken skin side down until golden for 5 mins, flip the chicken over and brown the other side for 4 mins.
5. Transfer the chicken to a large plate, pour off and discard all but 1 tsp of fat from the pan.
6. Add the onion and cook until browned.
7. Continuously stirring, first add the remaining minced garlic, then after 30 sec, add all the spices and flour, stirring until fragrant.
8. Stir in the stock, honey, remaining lemon zest, and ¼ tsp salt, scraping the bottom of the pan with a wooden spoon to loosen any browned bits.
9. Add the chicken back in, reduce the heat to medium-low, cover and simmer for 10 mins.
10. Add the carrots, cover, and simmer until the chicken is cooked through and the carrots are tender-crisp, about 10 mins more.
11. Stir in the olives, lemon zest-garlic mixture, cilantro, and 1 tbsp of the lemon juice.
12. Add salt, pepper and lemon juice to taste.
13. Serve with a side of herbed couscous.



## Moroccan Chicken Tagine



4 servings



1 Hour

**This hearty Moroccan dish is perfect for company yet easy enough to make in a hurry. This succulent chicken dish is best served with a herbed couscous to complete the meal. Enjoy!**