



ward street bistro

food wanderings of a former chef

Chicken Tajine

Serves 6 to 8

3 tablespoons olive oil
3 lbs. bone-in (skin-on) chicken breasts, cut in half crosswise
2 onions, diced

1 1/2 tablespoons Hungarian sweet paprika
2 teaspoons ground ginger
1/2 teaspoons turmeric
1/4 teaspoons cayenne pepper powder
3/4 teaspoons cinnamon

3 cups chicken broth
3 lemons each cut into 6 pieces
1 cup golden raisins
1 cup pitted black olives (such as Kalamatas), sliced in half
1 cup pitted green olives, sliced in half

2 medium carrots, peeled and diced
2 medium red bell peppers, diced
2 medium zucchini, diced

Couscous

1. In a large (8 quart) dutch oven, heat the olive oil over medium heat. Add the chicken in batches, browning well, transferring to a plate when done.
2. Add the onions to the dutch oven and saute until very soft and turning golden brown, 10 to 15 minutes.
3. To the onions, add the spices: paprika, ground ginger, turmeric, cayenne, and cinnamon. Saute the spices with the onions for about 2 minutes.
4. Add the chicken stock, scraping up any browned bits from the bottom of the pan. Add the lemon pieces, raisins, olives, and browned chicken. Bring to a simmer and reduce heat to medium low. Cover and gently simmer for 15 minutes, until chicken has just barely lost its pink color.
5. Remove the chicken pieces from the pot.
6. Add the diced carrots, red pepper, and zucchini. Simmer, uncovered, over medium heat for 10 minutes, just until the vegetables are tender.
7. While the vegetables are simmering, remove the cooked chicken from the bone and cut into bite-sized pieces.

8. When the vegetables are done cooking remove ALL the lemon pieces from the tajine.
9. Add the bite-sized chicken pieces and heat the tajine through.
10. Serve with couscous.

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