21. Moroccan Chicken Tagine (Roger) NV

This Moroccan dish is braised with fragrant spices, lemon, olives, and a touch of honey. This version captures the magic using fresh zest. Perfect for special occasions!

INGREDIENTS

- • 8 bone-in chicken thighs
- • 1 tbsp olive oil
- • 1 large onion, sliced
- • 5 garlic cloves
- • 2–3 carrots, sliced
- • 1¾ cups chicken broth
- • 2 tbsp flour
- • 2 tbsp honey
- • ½ cup cracked green olives
- • 1 lemon (zest and juice)
- • 2 tbsp chopped cilantro
- • 1 tsp paprika
- • 1 tsp cumin
- • ½ tsp ginger
- • ½ tsp coriander
- • ¼ tsp cayenne
- • ¼ tsp cinnamon
- • Salt and pepper to taste

DIRECTIONS

1. Mix spices in a bowl. Zest lemon, mince garlic; set aside.

2. Season chicken with salt/pepper. Brown in Dutch oven, remove skin, set aside.

3. Sauté onion, then garlic. Stir in spices and flour. Add broth, honey, zest, and salt.

4. Return chicken to pot, simmer 10 mins. Add carrots, simmer 10 more mins.

5. Stir in olives, garlic-zest mix, lemon juice, and cilantro. Adjust seasoning. Serve with couscous.