

Chicken Tagine

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Recipe courtesy of **Melissa d'Arabian**

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Total Time:

1 hr 15 min

Prep: 15 min

Cook: 1 hr

Yield: 4 servings

Level: Easy

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

Directions

Pat the chicken dry, and season well with salt and pepper.

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.

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:

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.

Recipe courtesy Melissa d'Arabian

CATEGORIES: **Chicken**, **Main Dish** | [View All](#)

Lemon Confit:

3 organic lemons, skin scrubbed well

Kosher salt

4 **peppercorns**

1/2 lemon, juiced