

Moroccan Spiced Chicken Tagine

Experience the rich flavors of Morocco with this delightful chicken tagine. Infused with aromatic spices and served with fluffy couscous, this dish is a perfect blend of savory and sweet.



Main Dish

Moroccan

30 min

Total time

medium

Difficulty

450

kcal / serving

Ingredients

- 1 chicken thigh, boneless and skinless
- 1/2 onion, finely chopped
- 1 garlic clove, minced
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon paprika
- 1/4 teaspoon turmeric
- 1/4 cup canned chickpeas, drained
- 1/4 cup diced tomatoes (canned or fresh)
- 1/2 cup chicken broth
- 1 tablespoon olive oil
- Salt and pepper to taste
- Fresh cilantro or parsley for garnish
- 1/4 cup couscous

Steps

- 1 In a medium bowl, season the chicken thigh with cumin, coriander, cinnamon, paprika, turmeric, salt, and pepper.
- 2 Heat olive oil in a small pan over medium heat. Add the chopped onion and garlic, sautéing until soft.
- 3 Add the seasoned chicken to the pan and cook until browned on all sides.
- 4 Stir in the chickpeas, diced tomatoes, and chicken broth. Bring to a simmer and cover. Cook for about 20 minutes until the chicken is tender.
- 5 Meanwhile, prepare the couscous according to package instructions.
- 6 Serve the spiced chicken over the couscous, garnished with fresh cilantro or parsley.