



Chicken Tagine with Black Olives, Cherry Tomatoes and Roasted Green Bell Peppers

**Adapted from "Tagine of Monkfish, Potatoes, Cherry Tomatoes and Black Olives"*

Yield: 8 - 10 Servings

Serve with a simple Couscous and some crusty bread!

Chermoula

This is one variation of chermoula, a classic Moroccan herb and spice mix used for both marinating and cooking.

4 each Garlic Cloves, peeled	2 tsp Sea Salt
2 - 4 tsp. Cumin Seeds, crushed or ground	2 each Red Chile, seeded and minced
2 lemons, juiced	4 T Olive Oil
1 ½ bu Cilantro, roughly chopped	

Before prepping the rest of the tagine recipe, prepare the Chermoula. Mash together the garlic and the salt to make a smooth paste (a mortar and pestle comes in handy here). Add the cumin, chiles, lemon juice, olive oil and mix well. Stir in the chopped cilantro.

3 pounds, Boneless, Skinless Chicken Breast, cut into 1" pieces	
24 each New Potatoes, small	
4 each Green Bell Peppers (or Red, or a combination of both!), roasted, seeded, peeled and julienne.	
5 T Olive Oil	1 ½ T Butter
6 - 8 each Garlic Cloves, peeled and sliced thin	1 pint Cherry or Pear Tomatoes
Sea Salt and Freshly Ground Black Pepper	
24 each Kalamata Olives, pitted	1 Lemon, cut into 10 - 12 wedges (garnish)

Rub the chicken with about $\frac{3}{4}$ of the chermoula mixture, reserving the rest for the tagine.

Marinate under refrigeration for 1 - 2 hours.

Boil the potatoes until just cooked through then refresh them under cold running water. Halve them. Combine 3 T of the olive oil and butter in the tagine or a heavy-based saucepan with a tight fitting lid.

Stir in the garlic and when fragrant, add the tomatoes. Cook until just softened.

Add the roasted bell peppers and the reserved chermoula. Season with salt and pepper.

Remove the mixture from the tagine. Evenly arrange the potatoes on the base of the tagine, then spoon $\frac{1}{2}$ of the tomato / bell pepper mixture on top. Top this mixture with the marinated chicken pieces. Spoon the rest of the tomato / bell pepper mixture over the chicken then sprinkle with the kalamata olives.

Drizzle with the remaining 2 T of olive oil. Pour approximately $\frac{1}{2}$ Cup of water into the base of the tagine and cover with a tight fitting lid. Steam over a medium heat for approximately 20 minutes or until the chicken is cooked through. Garnish with lemon wedges and serve immediately.

*Tagine, Spicy Stews from Morocco

Ghillie Başan, Ryland Peters & Small Publishers, 2007, Hardcover