

Chicken Tagine

Amount	Measure	Ingredient - Preparation Method
		spice mix
3 1/2	tablespoons	sweet paprika
1	teaspoon	garlic powder
2	teaspoons	cinnamon
3	tablespoons	ground coriander
1	tablespoon	ground turmeric
1	teaspoon	ground turmeric
1	tablespoon	ginger powder
1/2	tablespoon	ground cardamom
2 1/2	teaspoons	ground allspice
		tagine
8		chicken thighs
		kosher salt and pepper
2	tablespoons	spice mix
1/3	cup	extra virgin olive oil
3		roma tomatoes
1	head	cauliflower - cut into florets
1	large	white onion - chopped
3	cloves	garlic - diced
1	tablespoon	ginger - grated
1	pinch	saffron
1	tablespoon	tomato paste
2	cups	chicken stock
3	tablespoons	preserved lemons - roughly chopped
1	cup	green olive
1/2	bunch	cilantro - no stems

Combine spices in dry saute pan set over low heat, and toast to release fragrance. Transfer to a bowl and let cool.

Preheat oven to 350. Season chicken with salt, pepper and 2 tablespoons of spice mix and 2 tablespoons of oil.

Bring a large pot of salted water to boil over high heat and set a bowl of ice to the side. Core the tomatoes and score an X on their bottoms. Boil the cauliflower florets for 3 minutes, then submerge in ice water. Boil tomatoes for 20 seconds and chill in ice water. Remove cauliflower when cold, and pat dry. Peel skin from tomatoes then cut into quarters lengthwise. Trim away seeds to make petals.

Heat remaining oil in a large saute pan over medium heat and sear chicken in batches, starting skin side down, until browned. Remove to large dutch oven or tagine pot. Remove all but 2 tbsps fat, return to heat, brown cauliflower and add to chicken.

Reduce heat below the pan, add onion, garlic, ginger and saffron. Cook, stirring, until the onions are translucent, approximately 5 minutes. Add tomato paste and chicken stock, and simmer until reduced by 1/3.

Pour sauce over the chicken and cauliflower, cover the pot and transfer to oven for 20 minutes. Remove stir in tomatoes, preserved lemon and olives, then cover again and cook for another 20 minutes, until chicken is cooked through. Serve chicken in pot, garnished with cilantro, and atop couscous.

Yield: "4"