

## Authentic Moroccan Chicken Tagine: A Flavorful One-Pot Wonder

Moroccan Chicken Tagine: Fragrant, Hearty, and Deeply Comforting



**TIME**  
**30 min**

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### INGREDIENTS

8 bone-in, skin-on chicken thighs and drumsticks  
2 large onions, thinly sliced  
2 cloves garlic, minced  
1 tbsp fresh grated ginger  
1 tsp turmeric powder  
1 tsp ground cumin  
1 tsp sweet paprika  
 $\frac{1}{2}$  tsp ground ginger  
 $\frac{1}{2}$  tsp black pepper  
Pinch of saffron threads, soaked in ... cup warm water  
 $\frac{1}{2}$  cup chicken broth  
... cup chopped fresh cilantro  
... cup chopped fresh parsley  
... cup pitted green olives  
... cup preserved lemons, rinsed and quartered  
2 tbsp olive oil  
Salt to taste

#### Swaps and Notes:

Chicken: Boneless, skinless cuts can work but won't have quite the same flavor or richness.

Preserved Lemons: Can't find any? Use fresh lemon zest with a pinch of salt as a last resort.

Spices: Adjust the paprika and cumin to your taste. Add chili flakes for a spicy version.

Olives: Kalamata can substitute for green, though

the flavor will change slightly.

#### Step-by-Step Instructions:

**Marinate the Chicken**In a bowl, combine chicken with turmeric, cumin, paprika, ground ginger, black pepper, garlic, grated ginger, and salt. Mix well and marinate for at least 30 minutes (overnight if you can).

**SautØ the Aromatics**In a tagine or Dutch oven, heat olive oil over medium. Add onions and cook for 8-10 minutes until soft and translucent.

**Brown the Chicken**Add marinated chicken to the pot. Lightly brown each piece for extra flavor.

**Simmer the Tagine**Pour in chicken broth and saffron water. Add half of the cilantro and parsley. Bring to a simmer, cover, and cook on low for 45-60 minutes until the chicken is fork-tender.

**Add Olives & Lemons**Stir in preserved lemons and green olives. Simmer uncovered for 15-20 minutes to let the flavors meld.

**Garnish & Serve**Top with the remaining herbs and toasted pine nuts. Serve with warm couscous and a sprinkle of fresh parsley.

#### Tips for Success:

**Low and Slow:** Gentle heat brings out the rich depth of flavor.

**Don't Rush the Onions:** Properly caramelized onions build the base of this dish.

**Use the Right Pot:** A tagine is ideal, but a Dutch oven with a tight lid works beautifully.

#### Serving Suggestions & Pairings:

#### Storage & Leftover Tips:

## DIRECTIONS

1. **Marinate the :** ChickenIn a bowl, combine chicken with turmeric, cumin, paprika, ground ginger, black pepper, garlic, grated ginger, and salt. Mix well and marinate for at least 30 minutes (overnight if you can).
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7. **Tips for Success:** Low and Slow: Gentle heat brings out the rich depth of flavor.
8. **Don't Rush the Onions:** Properly caramelized onions build the base of this dish.
9. **Use the :** Right Pot: A tagine is ideal, but a Dutch oven with a tight lid works beautifully.
10. **Serving Suggestions & Pairings:** This tagine is traditionally served over a bed of fluffy couscous. Pair it with a light and citrusy drink like Blueberry Lemonade or a refreshing Classic Margarita for a complete feast.

11. **Storage & Leftover Tips:** Refrigerate: Store in an airtight container for up to 4 days.
12. **Freeze:** Freeze in portions for up to 2 months. Thaw in the fridge overnight before reheating.
13. **Reheat:** Warm gently on the stovetop with a splash of broth to loosen the sauce.
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18. **Final Thoughts:** This Moroccan Chicken Tagine brings traditional flavors into your home with minimal fuss and maximum reward. Whether you're cooking for guests or looking for a cozy dinner, this dish delivers on all fronts-aromatic, satisfying, and beautifully spiced.
19. **Tried it?** Leave a comment or tag @ChefManiac! And don't forget to follow for more recipes from around the world.

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Spices : Adjust the paprika and cumin to your taste.

## TIPS FOR SUCCESS

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Original recipe: <https://chefmaniac.com/authentic-moroccan-chicken-tagine-a-flavorful-one-pot-wonder/>