

Slow Cooker Chicken Tagine

Jacob · 30/09/2024



Prep Time

5 hrs 15 mins

Difficult

Medium

Servings

8

Description

Easy slow cooker recipe for a classic Moroccan dish

Ingredients

- 8 skinless
- boneless chicken thighs - 2 large onions
- thinly sliced - 4 large carrots
- thinly sliced - ½ cup raisins - ½ cup dried apricots
- chopped - 2 cups chicken broth - 2 tablespoons tomato paste - 2 tablespoons lemon juice - 2 tablespoons all-purpose flour - 2 teaspoons garlic salt - 2 teaspoons ground cumin - 1 ½ teaspoons ground ginger - 1 teaspoon ground cinnamon - 1 teaspoon Hungarian paprika - 1 teaspoon ground black pepper - 3 cups water - 2 cups couscous - 1 tablespoon butter

Instructions

1. Layer chicken thighs
2. onions
3. carrots
4. raisins
5. and apricots in a slow cooker. Whisk chicken broth
6. tomato paste
7. lemon juice
8. flour
9. garlic salt
10. cumin
11. ginger
12. cinnamon
13. paprika
14. and pepper together in a bowl. Pour over chicken and vegetables. Cook on High 4 1/2 hours or on Low for 7 1/2 hours. Shred chicken slightly using 2 forks. Continue cooking 30 minutes. Bring 3 cups water to a boil in a saucepan; remove from heat and stir in couscous and butter. Cover saucepan and let stand until water is absorbed completely
15. 5 to 10 minutes. Fluff couscous with a fork. Serve chicken tagine over couscous. Cook's Note You can substitute 5 or 6 halved chicken breasts for the 8 chicken thighs.If you have ras el hanout spice on hand
16. add a teaspoon to the broth mixture for added flavor.