

## Trid with Chicken

**Preparation time:** 60 minutes

**Cooking time:** 120 minutes

### Ingredients (for 2 people):

- 2 chicken legs
- 5 onions
- A bouquet garni of fresh parsley & coriander
- 2 teaspoons of powdered ginger
- 1 teaspoon of powdered black pepper
- 2 teaspoons of powdered turmeric
- Pinch of saffron
- Salt to taste
- 1 teacup of olive oil
- 2 teaspoons of Sman or ghee
- About 2 litres of warm water

### Preparation

In a pot put the chicken with two sliced onions, add the olive oil, the spices, the salt and sear on a medium heat for about 20 minutes.

Add the rest of the sliced onions, keep cooking until they are tender, it might take you another 20 minutes, then cover totally with the boiling water and keep cooking for like 1 hour 20 minutes.

For the lentils, poach them in another sauce pan with some chicken stock.

Don't forget to check to your chicken and if you need to add more, at the end you will have to have a stock and not a sauce!

Once the chicken is done add the lentils to it and mix.

Once the chicken is done, cut the msemen on small pieces, put it in a large tajine, put the chicken in the middle, and pour the stock all around, and don't forget to serve some stock with it.

Enjoy!

NB : Prepare the msemen the same way you used to do, but make only one lay !