

Chicken tajine with onions and dried raisins

Preparation time: 20 minutes

Cooking time: 1h45 minutes

Ingredients (for one person):

- 1 chicken leg and wing
- 2 big onions sliced thinly
- 1 clove of garlic
- 25 grams of raisins
- 2 tablespoons of olive oil
- ½ teaspoon chicken mix
- ½ teaspoon of turmeric
- ½ teaspoon of ginger
- ½ teaspoon of cinnamon
- A pinch of saffron
- A stick of cinnamon
- 1 tablespoon of honey

Preparation

Place the chicken without the skin in a tajine; add a thinly sliced onion, a finely chopped and pasted clove of garlic, two tablespoons of olive oil and the spices: turmeric, ginger, salt, saffron, the chicken mix spice and a stick of cinnamon. Mix so that the pieces of chicken marinate well. If you have time, you can prepare the marinade a day in advance and leave it in the refrigerator, leaving out the garlic. The chicken will then be softer and tastier.

On a low heat sear the pieces of chicken on all sides for about 40 to 45 minutes; turn the meat frequently. Meanwhile, let the raisins soak in cold water.

Once the chicken is seared, add the second thinly sliced onion, the raisins. Sprinkle with a teaspoon of cinnamon powder. Do not mix. With a tablespoon, pour regularly some of the sauce on the onions and the raisins; it will give them the taste and the colour of the sauce.

Let the tajine cook for approximately one hour then check if the chicken is cooked with a fork. If it is, add a tablespoon of honey on the top. If you still have a lot of sauce, you can take the lid off and let the sauce reduce until you obtain the desired consistency.

Enjoy your tajine!