

Moroccan Chicken and Apricot Tagine

Preparation Time: 10 min

Cooking Time: 40 min

Servings: 4

Ingredients

- 2 tbsp ghee
- 1 onion, finely chopped
- 2 sprigs rosemary, finely chopped
- 5cm ginger, finely grated
- 1 red chilli, finely chopped
- 1 cinnamon stick
- 8 chicken thighs
- 200g dried apricots
- 400g tinned tomatoes, chopped
- ½ cup water (approximately)
- ½ cup pistachios, shelled



Method

Heat the ghee in a large, heavy-based saucepan. Add the onion, ginger, rosemary and chilli and cook, stirring, until the onion is soft. Add the cinnamon stick and chicken. Cook, stirring until browned.

Add the tomatoes, apricots and enough water to cover the chicken and apricots.

Simmer, covered over low heat for 35 minutes, or until the chicken is cooked. Remove the lid after 25 minutes to allow the sauce to thicken slightly during the last 10 minutes of cooking.

Serve sprinkled with the pistachios.