

Tavuk Tajin

Authentic Moroccan Chicken Tagine recipe with aromatic spices, olives, and preserved lemons. Traditional African dish perfect for family dinners.

30 min

HAZIRLIK

1h 30min

PIRME

2h

TOPLAM

4

PORSIYON

Medium

ZORLUK

Tavuk Tajin

Malzemeler

- 2 lb chicken thigh
- 2 clove garlic
- 2 onion
- 2 lemon
- 1 cup olive oil
- 1 cup chicken broth
- 1 tsp rock salt
- 1 tsp black pepper
- 1 tsp red chilli
- 1 tsp cumin
- 1 tsp ginger powder
- 1 tsp cilantro (coriander)
- 1 tsp cinnamon
- 1 cup green olive

Yapılış

- Prepare the spice blend and marinate chicken**

Mix 1 tsp turmeric, 1 tsp ginger, 1 tsp cumin, 1 tsp coriander, 1 tsp cinnamon, and 1 tsp salt in a large bowl. Cut the 2 lb chicken into serving pieces and coat thoroughly with the spice mixture. Cover and refrigerate for at least 2 hours or overnight.
- Prepare aromatics**

Slice the 2 onions into thin half-moons. Mince the 2 garlic cloves finely.
- Preheat and heat oil**

Preheat your oven to 425°F (220°C). Heat 1 cup olive oil in a tagine or heavy oven-safe pot with lid over medium-high heat until shimmering, about 2-3 minutes.
- Brown the chicken**

Add the marinated chicken pieces to the hot oil and brown on all sides, about 4-5 minutes per side until golden. Transfer chicken to a plate and set aside.

5 **Cook aromatics**

Reduce heat to medium and add the sliced onions to the same pot. Cook until softened and lightly golden, about 6-8 minutes. Add minced garlic and cook until fragrant, about 1 minute more.

6 **Combine ingredients**

Return the browned chicken to the pot and nestle among the onions. Add 1 cup dried fruit and gently stir to combine all ingredients.

7 **Initial oven cooking**

Cover the pot with lid and transfer to the preheated oven. Cook for 45 minutes until chicken begins to turn deep golden brown.

8 **Finish cooking**

Reduce oven temperature to 350°F (175°C) and continue cooking covered for 20-30 minutes more, until chicken is tender and pulls easily from the bone.

9 **Rest and serve**

Remove from oven and let rest covered for 10 minutes. Serve hot directly from the tagine with couscous or flatbread.

?puçlar?

Always use bone-in, skin-on chicken thighs for the most authentic and flavorful results. The bones add depth to the sauce while the skin provides richness, and thighs remain tender even with longer cooking times.

Marinate the chicken for at least 2 hours, or preferably overnight, to allow the spices to penetrate the meat fully. This step is crucial for developing the complex flavors that make tagine so special.

Toast whole spices before grinding them for maximum flavor impact. This simple step releases essential oils and creates a more aromatic spice blend than using pre-ground alternatives.

Don't add too much liquid - the ingredients should steam in their own juices rather than swimming in broth. The tagine cooking method relies on concentrated flavors, not diluted ones.

Use a meat thermometer to ensure the chicken reaches an internal temperature of 165°F (74°C) for food safety, but don't overcook as this will dry out the meat.

Allow the dish to rest for 10-15 minutes after cooking before serving. This resting period lets the flavors settle and makes the dish easier to serve without burning yourself on the hot cookware.

If using a traditional clay tagine, season it properly before first use and avoid sudden temperature changes that could crack the vessel. Always place it on a diffuser if using on a gas stovetop.

Taste and adjust seasoning at the end of cooking. The long cooking process can mellow spices, so you may need to add a pinch more salt or a squeeze of fresh lemon juice to brighten the final dish.