

# Chicken Tagine

TOTAL TIME	SERVING / SIZE	SERVINGS
55 min	375 mL (1 ½ cups)	24



Seared chicken in a sauce of garlic, olives, lemon juice, Roma tomatoes, chicken broth, tomato soup infused with fragrant blend of herbs and spices served with couscous.

**MADE WITH**



## Ingredients

125 mL	Tagine spice blend
4.54 kg	Chicken thigh, boneless, skinless
30 mL	Olive oil
500 mL	Onions, sliced thin
30 mL	Garlic, peeled, chopped fine
500 mL	Roma tomatoes, diced
375 mL	Black olives, pitted, cut in half
60 mL	Olive brine
500 mL	Campbell's® Chicken Broth
1 can – 1.36 L	Classic Tomato
15 mL	Fresh parsley, finely chopped
30 mL	Lemon juice
6 L	Couscous, cooked
15 mL	Cilantro, finely chopped

## Directions

- 1** Season chicken with half the spice blend. Reserve.
- 2** Heat large pot over high heat, add olive oil.
- 3** Sear chicken on both sides until golden brown about 5 minutes. Reserve.
- 4** In the same pot, lower heat to medium. Add onions, garlic and remaining spice mix. Cook for 3 minutes.
- 5** Add tomatoes, olives and brine. Let simmer for 5 minutes.
- 6** Add Campbell's® Chicken Broth, chicken thighs and Campbell's® Condensed Tomato Soup. Let simmer for 20 minutes on low heat.
- 7** Add lemon juice and parsley. Simmer for additional 2 minutes.

CCP: Heat to a minimum internal temperature of 165°F / 74°C for 1 minute.

CCP: Hold for hot service at 140°F / 60°C or higher until needed.

## To Serve

Assemble each bowl in the following order:

- 1 cup (#4 scoop) cooked couscous
- 2 pieces (about 6 oz of chicken thighs)
- 3 oz ladle of sauce

Garnish with chopped cilantro. Serve immediately.