

Chicken Tagine

with Cherry Tomatoes, Dates,
& Couscous

TIME: 35-45 minutes

SERVINGS: 2

Tagines—which share their name with the earthenware vessels they’re traditionally cooked in—are popular Moroccan stews, known for their satisfying balance of sweet and savory. Tonight’s take features an exciting seasonal twist: alongside the classic sweet dates and warming spices, we’re adding cherry tomatoes (yours may be yellow or red), which brighten up our hearty chicken. A bed of fluffy couscous soaks up all the flavors of the stew.



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Ingredients



10 oz
CHOPPED
CHICKEN BREAST



3/4 cup
COUSCOUS



6 oz
CHERRY
TOMATOES



1
YELLOW ONION



1 bunch
CILANTRO & MINT



2 cloves
GARLIC

KNICK KNACKS:



1 oz
DRIED DEGLET
NOOR DATES



2 Tbsp
WHITE WINE
VINEGAR



1 1-inch piece
GINGER



2 Tbsp
TOMATO PASTE



2 tsp
RAS EL HANOUT

Did You Know?
The name of this warming North African blend means “top of the shop” in Arabic.





1 Prepare the ingredients:

- Wash and dry the fresh produce.
- Peel and roughly chop the garlic.
- Peel and finely chop the ginger.
- Peel and small dice the onion.
- Halve the tomatoes; place in a bowl and season with salt and pepper.
- Roughly chop the dates.
- Pick the mint leaves off the stems; discard the stems.
- Roughly chop the cilantro leaves and stems.



2 Cook the couscous:

- In a small pot, combine the **couscous** and **1 cup of water**; season with salt and pepper. Heat to boiling on high.
- Once boiling, cover and turn off the heat. Let stand 6 to 8 minutes, or until the water has been absorbed and the couscous is tender. Fluff the cooked couscous with a fork; season with salt and pepper to taste. Set aside in a warm place.



3 Cook the chicken:

- While the couscous cooks, pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned chicken; cook, stirring occasionally, 4 to 6 minutes, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate. Set aside in a warm place.



4 Start the tagine:

- Add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot.
- Add the **garlic, ginger, and onion**; season with salt and pepper. Cook, stirring frequently, 3 to 5 minutes, or until lightly browned and fragrant.
- Add the **tomato paste and ras el hanout**. Cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant.



5 Finish the tagine:

- Add the **seasoned tomatoes, dates, and ½ cup of water** to the pan; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly thickened and saucy.
- Add the **cooked chicken and vinegar**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined and heated through. (If the tagine seems dry, gradually add up to 2 tablespoons of water to achieve your desired consistency.)
- Turn off the heat; season with salt and pepper to taste.



6 Plate your dish:

- Divide the **cooked couscous** between 2 dishes. Top with the **finished tagine**. Garnish with the **mint** (tearing the leaves just before adding) and **cilantro**. Enjoy!