



## SPICED CHICKEN & DRIED FIG TANGINE

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Serves 4

### Ingredients

25g Butter	250g instant couscous
1 red onion, finely diced	2 cups chicken or vegetable stock, warmed
Thumb sized piece of fresh ginger, grated	10 dried figs, sliced
8 Boneless chicken thighs, cut in half	1 large or 3 baby cos lettuce, sliced
Pinch of dried chilli flakes	4 radishes, finely chopped
Pinch of ground cinnamon	6 tablespoons extra virgin olive oil
1 teaspoon whole coriander seeds toasted	2 tablespoons lemon juice
Salt and Pepper	10 pitted green olives, chopped

1. Pre-heat oven to 180°. In a heavy saucepan, casserole or tangine, melt the butter and gently fry the onion and ginger until soft and fragrant.
2. Add the chicken and fry until it is sealed and just coloured. Add the spices and season with salt and pepper.
3. Add the couscous, warmed stock and figs. Cover tightly with foil or a lid. Put it in the oven and bake for 20 minutes.
4. Uncover and check the tangine. Fluff up the couscous with a fork – it should be light and fluffy and have absorbed all the stock.
5. Dress the cos and radishes with the olive oil and lemon juice.
6. Serve scattered with olives and the salad on the side.