



## Terrace Hill Chicken Tagine with Chick-Pea & Apricot (for 2-4 person)

- 1 cups chicken stock
- 1/4 cup olive oil
- 2 onions, peeled & cut into julienne
- 3 cloves of garlic, peeled & chopped
- 4 each medium Zucchini, cut in 1/2 inch slices
- 3 red bell peppers, cut in 1/2 julienne
- 1 lb. pumpkin, peeled and cut into 2" chunks
- 1 can chick-pea, rinse, drain and skin them  
( place in cold water, rub the chick-pea to remove the skin, the skin will float on the top, remove.)
- 6 oz. of dried apricot, cut in quarters
- 1 cup of chopped canned tomatoes
- 4 tbsp. Moroccan Spice Blend
- 2 lb. chicken, quartered

( we used only chicken thighs in our recipe)

Wash the chicken, dry then rub with 3 tbsp. olive oil and cover with 3 tbsp. spice mix, marinate for 4-6 hours or overnight.  
Pure 3 tbsp. of olive oil in a frying pan and sauté chicken for 2-3 minute on each side.

Take out of the pan and set aside add the garlic, onion, peppers, pumpkin to the pan and sauté for 4-5 minutes.

Add the tomatoes and apricots, continue sautéing for 2 more minutes the pour the contend in to a casserole or Tagine.

Place the chicken on top of the vegetable add the chicken stock. cover and cook for 35 minutes in a 400 F. oven.

Add the chick-pea and cook for another 10-15 minutes until the chicken is done.

Serve with couscous or Moroccan Bread or Pita.

You can substitute the Chicken with Lamb or Beef with the understanding that the cooking time will be longer.

Or make a vegetable Tagine and add potatoes carrots, cauliflower, eggplant or squash.

