

# Chicken Tagine with Figs (Morocco)

(Serves: 2 + 2)

This spicy, sweet stew is traditionally cooked and served in a special pot called a tagine, like the one in the drawing. It is shaped like a witch's hat and often made in bright colours.

## Ingredients:

- 3 skinless chicken breast fillets, about 400g/14oz total weight
- 1 tablespoon harissa paste
- 1 teaspoon ready-crushed wet garlic
- 1 teaspoon ready-grated wet ginger
- ½ teaspoon ground cumin
- ¼ teaspoon ground paprika
- ¼ teaspoon ground cinnamon
- 400g/14oz can of chopped tomatoes
- 1 teaspoon clear honey
- 4 spring onions/scallions
- 6 semi-dried figs
- 225g/8oz/1½ cups couscous
- 1 tablespoon olive oil
- 300ml/10½fl oz/1¼ cups boiling water or stock
- 30g/1oz/½ cup fresh flat-leaf parsley leaves

## Extra equipment:

Can opener, casserole dish with a lid.

20 minutes, in the oven: 50 minutes

Preheat to 160°C/325°F/Gas 3

## To make:

- 1 Cut the chicken into cubes, using scissors, and put into the casserole dish. Stir in the harissa paste, crushed garlic, grated ginger, cumin, paprika, cinnamon, tomatoes and honey.
- 2 Top and tail the spring onions/scallions, using scissors (see Top and tail, page 13), then cut the white parts into small rings and add to the casserole.
- 3 Cut the figs into 4 pieces each, using scissors, and add these, too. Stir everything together well with a big spoon, then put the lid on the casserole.
- 4 Ask your adult to put the casserole in the oven, using oven gloves. Cook for 50 minutes until the chicken is tender and cooked through to the middle (not pink).
- 5 Put the couscous and oil in a bowl and ask your adult to stir in the boiling water, using a fork. Cover and leave for 5 minutes until the water has disappeared.
- 6 Chop the parsley in a cup, using scissors (see Chop, page 11). Stir the couscous again to fluff up, then stir in the parsley and serve with the tagine. Serve the dish Moroccan-style, with the tagine piled in the middle of a large plate, surrounded by a ring of couscous and sprinkled with almonds.