



bit spicy

# Chicken Tagine

This easy chicken tagine recipe is a great casserole for all the family! Pep it up with fresh chillies if you like, but our Merguez blend has a bit of a bite! **Serves 4-6**

- 500g chicken breast or thigh, cut into large pieces
  - carton [merguez blend](#)
  - 2 tbsp oil
  - 1 large onion, and 1 bell pepper (any colour), sliced
  - 3 cloves garlic, crushed
  - 2 tins chickpeas (or 500g cooked chickpeas)
  - 2 tins tomatoes
  - small handful each of raisins and chopped dried apricots
  - optional mild chillies, sliced
1. Heat the oil in a large pan and fry the onion until soft. Remove from the pan.
  2. Fry the chicken in the oil and spices until coloured, then add all the other ingredients. Bring to the boil, then turn down and simmer for about an hour.
  3. Season to taste, then serve with a scattering of fresh mint and couscous.