

## Chicken tajine



**Time:** 30 min.

**Difficulty:** Easy

### Ingredients (4 people)

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- Tomato sauce L+ 500g 240 g
- Black cabbage 40 g
- Black olives 50 g
- Chicken 600 gr
- Coriander to taste
- EVO oil to taste
- Garlic 2 cloves
- Ginger 20 g
- Green chilli pepper 40 g
- Jerusalem artichokes 150 g
- Onion 40 g
- Salt to taste
- Smoked paprika 5 g
- Turmeric 10 gr

**For this recipe we used:**



## Preparation

1. Cut the chicken into portions and sauté in the tajine pan on a high flame.
2. Roughly chop the onion and Jerusalem artichokes, then finely chop the green chilli pepper and ginger.
3. Add all the ingredients to the tajine pan, followed by the black cabbage leaves, garlic, olives, salt, **tomato sauce L+**, oil, powdered spices and the chicken.
4. Place the lid on the tajine pan and simmer for 2 hours on a low flame.
5. Garnish with a sprinkling of chopped coriander.