Pomì
O Così. O Pomì.

Chicken tajine



Preparation time: 30 min
Difficulty: Easy

Ingredients

- 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

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, ***Rustica Tomato Sauce***, 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.

For this recipe we used:

Rustica Tomato Sauce 240 g

