



## Chicken Tagine with Dates and Green Olives

### Ingredients

- 1 pkt MAGGI Your meal your way Chilli Con Carne
- 1 tsp Olive Oil
- 800 g Boneless chicken thigh, fillets
- 1 Onions, thinly sliced
- 2 tsps Ground Turmeric
- 1 tsp Ground Cummin
- 1 cup Chicken Stock
- 1 Can Can diced tomatoes
- 2 Carrots, peeled, chopped
- 0.5 cup Dates, stone removed
- 1 cup Green olives, pitted
- 200 g Couscous

### Instruction

1. Preheat oven to 180°C/ 160°C fan forced. Heat half the oil in a large flameproof casserole dish over medium-high heat. Add chicken and cook 2-3 minutes each side or until golden; remove from pan; cover and keep warm.
2. Heat remaining oil in same dish; add onion, and cook over low heat, stirring occasionally, for 2-3 minutes or until the onion is soft. Add turmeric and cumin, and stir to coat.
3. Add combined stock, tomatoes and MAGGI Your Meal Your Way Chilli Con Carne. Bring to boil; return chicken to pan with carrots and dates. Cover and bake for 30 minutes or until chicken is tender and cooked through. Stir in green olives. This chicken tagine is great topped with coriander, and served with couscous.

### Nutrition

Carbohydrates	46.7 g
Energy	558.98 kcal
Fats	27.27 g
Protein	28.73 g

🕒 40 Minutes

⊕ 6 portions