



Chicken Tagine

By Chef Abdel Makdad of Bistro Lamazou

Ingredients:

- 3 lbs chicken
- 16 oz dark chicken stock or reduced chicken broth by half
- 8 oz wild mushrooms
- 8 oz boiled fingerling potatoes
- 6 oz pearl onions
- 6 oz green pitted olives
- 2 oz brandy
- Salt and pepper to taste
- Chopped shallots for garnish
- Chopped parsley for garnish

Procedure:

Pre-heat a pan with olive oil. Sear the chicken skin side down on medium high fire until golden brown, approximately 5 min. Then turn it, add the pearl onions, mushrooms and olives.

Sauté them together until the mushrooms start sweating then remove the pan from the stove, add the brandy and carefully put it back on fire. After the alcohol burns out add the chicken broth, increase the fire to high until the sauce reaches a boiling point, then cover the pan and put it in a preheated oven at 450F for 25 min.

After 20 min, cut the boiled fingerling potatoes in halves and sauté them in a pan with olive oil, shallots and parsley.

Remove the pan with the chicken from the oven. Plate the chicken, onions, mushrooms and olives then add the fingerling potatoes on the top.

Serve and enjoy.

