

# Moroccan Chicken Tagine

Yield: 5 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-chicken-tagine-recipe>

## Ingredients:

- 1 teaspoon paprika
- 1 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground coriander
- 1/4 teaspoon ground cinnamon
- 1 lemon
- 5 cloves garlic minced
- 8 bone-in, skin-on chicken thighs (about 4 pounds), trimmed of excess skin and fat (see note)
- salt and ground black pepper
- 1 tablespoon olive oil
- 1 yellow onion large, halved and cut into 1/4-in-thick slices
- 2 tablespoons all purpose flour
- 1 3/4 cups chicken broth
- 2 tablespoons honey
- 2 medium carrots large or 3, peeled and cut crosswise into 1/2-inch-thick coins
- 1/2 cup cracked green olives Greek, pitted and halved, see note
- 2 tablespoons cilantro leaves chopped fresh

## Nutrition:

1. Calories: 910 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 310 milligrams
4. Fat: 61 grams
5. Fiber: 3 grams
6. Protein: 66 grams
7. SaturatedFat: 16 grams
8. Sodium: 540 milligrams
9. Sugar: 9 grams

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