

TOSTITOS® MOROCCAN CHICKEN TAGINE

INGREDIENTS

- 20 TOSTITOS® SABRITAS® Salsa Verde
- 2 cups Moroccan chicken tagine (recipe below)
- 2 cups cilantro lime couscous
- 1/2 cup pomegranate seeds
- 1/2 cup micro parsley
- [title]MOROCCAN CHICKEN TAGINE:
- 2 1/2 lbs boneless, skinless chicken breast
- 1 cup chermoula marinade
- 1/4 cup clarified butter
- 2 cups diced red onion
- 1/4 cup chopped garlic
- 2 tbsp grated ginger
- 2 tbsp ground coriander seed
- 3/4 tsp ground black pepper
- 1/4 tsp cayenne pepper
- 1 cinnamon stick
- 1/4 tsp saffron
- 2 tbsp minced preserved lemon
- 1/3 cup diced dried apricots
- 2 tbsp orange zest
- 2 tbsp harissa
- 3 tbsp honey
- 1/2 cup pomegranate juice
- 2 cups chicken stock
- [title]CHERMOULA MARINADE:
- 1/2 cup olive oil
- 2 cups diced red onions
- 1/4 cup chopped garlic
- 1/8 cup grated fresh ginger
- 1/8 cup minced preserved lemon
- 2 seeded and coarsely chopped guajillo chiles



PREP TIME

10min



COOK TIME

45min



SERVES

20

45minSERVINGS

FEATURING



- 2 tsp **saffron threads**
- 1/4 cup **sweet paprika**
- 1/4 tsp **ground bay leaves**
- 1 tbsp **ground coriander**
- 1/4 cup **ground cumin**
- 1/2 cup **finely chopped parsley**
- 1/2 cup **chopped cilantro**
- 1/3 cup **lemon juice**
- 3 tsp **kosher salt**
- **[title]CILANTRO LIME COUSCOUS:**
- 1 box **Near East Couscous Mix - Roasted Garlic & Olive Oil**
- 1 tbsp **extra virgin olive oil**
- 1/4 cup **finely minced onion**
- 2 tsp **grated garlic**
- 2 tsp **grated ginger**
- 1 pinch **saffron**
- 1 tsp **lime zest**
- 2 tbsp **lime juice**
- 1/4 cup **chopped cilantro**

HOW TO MAKE

DIRECTIONS

- On top of each TOSTITOS® Salsa Verde Crispy Rounds place about 1 ½ tbsp of couscous and make a well in the center.
- Spoon 1 ½ tbsp of hot tagine in the center.
- Top with a sprinkle each of pomegranate seeds and micro parsley.
- **MOROCCAN CHICKEN TAGINE:**
- Marinate the chicken in the Chermoula marinade overnight.
- Sear the chicken in a skillet on all sides until brown and set aside.
- In a large pot, add the clarified butter and onion and cook on high heat to brown the onion.
- Reduce the heat to medium and add the garlic, ginger, spices, preserved lemon, dried apricots, and orange zest. Cook slowly for another 20 minutes.
- Add the harissa, honey, pomegranate juice, and chicken stock and bring to a boil. Add the seared chicken breasts to the liquid. Cover and cook in the oven at 325°F for about 20 minutes. Remove the chicken from the sauce and set aside.

- **Transfer half of the sauce to a blender and blend to smooth, then mix it back into the remaining sauce.**
- **Cut the chicken breast meat into 1/4 inch dice.**
- **When ready to serve, warm the sauce and add the chicken back in.**
- **CHERMOULA MARINADE:**
 - **In a sauce pot, heat olive oil over medium heat and sweat the onion, garlic, and ginger until tender.**
 - **Add the preserved lemon, chiles, saffron, paprika, bay leaves, coriander, and cumin. Continue cooking on low heat for another 10 minutes, stirring frequently.**
 - **Remove from the stove and allow to cool. Place in food processor and process to a smooth paste.**
 - **Add in the chopped parsley, cilantro, lemon juice and salt and pulse a couple of times. Remove and refrigerate for up to two weeks.**
- **CILANTRO LIME COUSCOUS:**
 - **In a sauce pot add 1 ¼ cups water, the contents of the Near East ® couscous seasoning packet, olive oil, onion, garlic, ginger, saffron and lime zest. Bring to a low simmer for 10 minutes.**
 - **Raise to a boil and add the couscous, stir well and cover. Remove from heat for 10 minutes.**
 - **Remove lid, fluff couscous with fork, and add lime juice and cilantro.**