



Spicy Chicken Tajine with Saffron Rice

From the James Beard Award-nominated team behind Austin Proper's Peacock restaurant, here's an delicious weeknight recipe to add into your rotation: A one-pot tajine packed with bright flavor and spice, lightened by fresh herbs, earthy ginger, and savory saffron rice.

SERVES
FOUR

RECIPE
FROM:



Ingredients

FOR THE TAJINE

- 4 ea whole chicken legs
- 6 jalapenos, or small chilis of your choice, split in three lengthways
- 1 small yellow onion sliced
- 1 teaspoon minced garlic
- 1 tablespoon minced ginger
- 1 preserved lemon (or fresh) cut in 6 pieces, pulp discarded
- ¼ teaspoon ground cumin
- ¼ teaspoon ground coriander
- ¼ teaspoon turmeric
- Pinch of saffron
- 1 bay leaf (fresh if you have)
- 1 teaspoon harissa paste (optional)
- 12 salt cured or pitted olives
- Chicken stock (2-3 cups)
- Salt and black pepper
- EVOO
- Additional ginger for finishing
- Fresh cilantro

FOR THE SAFFRON RICE

- 2 cups basmati rice
- 2.5 cups water
- salt
- 1/2 teaspoon saffron
- 1 oz. butter

Instructions

FOR THE TAJINE

1. Combine and mix the dried spices
2. Season the chicken on both sides with salt and pepper
3. Season with half the dried spices and let sit refrigerated for at least 4 hours or overnight.
4. Heat a shallow pot, roasting pan, or tangine to medium heat and add a generous amount of oil.
5. Brown the chicken on both sides.
6. Preheat the oven to 400° F
7. Remove the chicken and add the onion, peppers, garlic and ginger. Cook for a few minutes and add back the chicken side up.
8. Add the chicken stock to about 3/4 to the top of the chicken. Add the ground spices, saffron, harissa, bay leaf, lemon, and olives. Stir to incorporate and bring to a simmer.
9. Place pot in the oven uncovered and cook for 45 minutes.
10. Finish with chopped and whole cilantro leaves, fresh ginger, and some EVOO. Serve in the pot with saffron rice, cous cous, crusty bread or pita.

FOR THE SAFFRON RICE

1. Wash the rice very well, until the water runs clear.
2. Bring the water to a boil, adding some salt and the saffron.
3. Add the rice and return to a boil.
4. Add the butter, cover, and lower the heat to as low as possible.
5. Summer covered for 12 minutes
6. Remove from heat and let sit covered for an additional 5 minutes.
7. Fluff with a fork and serve.