

## Moroccan chicken, sweet potato and bean tagine

Recipe by Chef Dale Sniffen



### Prep list

3 tbsp **Chef Dale Sniffen Moroccan & curry blend**  
2 red onion thinly sliced  
4tbsp olive oil  
1 red chili thinly sliced  
400gm chicken thigh thinly sliced  
1 cup diced sweet potato  
1 cup chopped green beans  
1 punnet grape tomato cut in half  
250ml tomato pasta sauce  
½ cup chicken stock

### Method

Lightly toast the **Moroccan & curry blend** spice blend while the tagine is slowly heating up, once the blend fully toasted remove and set aside. Now the tagine should be quite warm, add olive oil and sliced onions pop the lid on to slowly caramelize, meanwhile toss and crumb the toasted spice through the sliced chicken until well coated. Add chicken pieces to caramlized onion add chopped chilli, sweet potato, beans, saue and stock pop the conical lid on and allow the tagine to do the rest, Simmer for 15 minutes with the lid on.

Season with salt & pepper a pinch of brown sugar and that should do it. Serve with a steaming bowl of couscous seasoned with harissa and a dab of butter.

[www.chefdale.com](http://www.chefdale.com)