**Tagine Chicken**

**Ingredient List**

**Stuff you always need:**

Cooking oil (corn or grapeseed works best)

Salt

Pepper

**Stuff for this recipe:**

1 ½ pounds of chicken

4 cloves garlic

Your favorite grill seasoning (or just salt and pepper)

1 large yellow onion

10 prunes

¼ golden raisins

2 cups chicken stock

Cumin

Sweet paprika

Coriander

Turmeric

Cinnamon

**How to do it:**

Heat a tablespoon of cooking oil in your pan, just a little higher than medium heat

Mince your garlic and slice your onions into thin strips

Heat the garlic and onion in the pan until the onions are soft and you can start to see through them

Add 1 teaspoon of cumin, 1 of paprika, ½ of coriander, ½ of turmeric, and 1/8 of cinnamon into the hot oil. Give it a stir so the spices get all through the oil

Rub your grill seasoning on your chicken – or just rub them with salt and pepper. A big pinch of seasoning for each piece should be enough

Place your chicken in the pan, skin side up (if yours still has skin on). Let it cook for about three minutes – or until the bottom starts to turn brown

Flip the chicken over and cook for another two minutes – or until this side is browned

Stir your raisins and prunes in with the chicken and then pour your stock into the pan

Give it a good stir, cover your pan, and let it cook for about eight minutes

You can serve this over couscous – or rice, if that’s what you’ve got