



Recipes

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Chicken Tagine Pot Pie

Prep Time: 35 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

12 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
1/4 cup Vegetable Oil
1 cup All-Purpose Flour
4 tsp. Ground Cinnamon
4 tsp. Ground Ginger
2 tsp. Ground Turmeric
2 tsp. Ground Black Peppers
5 tsp. Kosher Salt
6 lbs. Chicken thighs , boneless , skinless
4 each Red Onions , medium , 1/4" strips
20 each Garlic Clove , minced
2 qts. Chicken Broth
1/4 cup Harissa Paste
1/2 cup Honey
1/2 cup Chopped Fresh Cilantro
1/2 cup Chopped Fresh Parsley
5 Tbsp. Fresh Lemon Juice
Egg Wash , as needed
Smoked Paprika , as needed

Directions:

1. Preheat convection oven to 325°F.
2. Heat oil in a large rondeau over medium heat.
3. Combine flour, cinnamon, ginger, turmeric, black pepper, and salt. Dredge chicken thighs in flour mixture and place in rondeau; reserve flour mixture. Once chicken is cooked on one side, flip, and add onion and garlic. Continue to sauté until chicken is cooked through; remove chicken and set aside to chop.
4. Continue to brown and soften onions and garlic, another 5-8 minutes, then add remaining flour mixture, cook 1-2 minutes. Add broth, harissa, honey, cilantro and parsley.
5. Add chopped chicken back into tagine base along with lemon juice.
6. Portion warm tagine filling evenly among 12 individual baking dishes, top with par baked tortilla, brush with egg wash, cut slits in top for steam to escape, and bake for 5 to 7 minutes or until top is golden. Sprinkle with smoked paprika and serve warm.