

Chicken Tagine

| TOTAL TIME | SERVING / SIZE | SERVINGS |
|------------|----------------------|----------|
| 55 min | 375 mL (1 ½ cups) | 24 |



Seared chicken in a sauce of garlic, olives, lemon juice, Roma tomatoes, chicken broth, tomato soup infused with fragrant blend of herbs and spices served with couscous.

MADE WITH

Campbell's Classic Tomato
CLASSIC SOUPS CASE CODE 00016

Ingredients

| | |
|----------------|-----------------------------------|
| 125 mL | Tagine spice blend |
| 4.54 kg | Chicken thigh, boneless, skinless |
| 30 mL | Olive oil |
| 500 mL | Onions, sliced thin |
| 30 mL | Garlic, peeled, chopped fine |
| 500 mL | Roma tomatoes, diced |
| 375 mL | Black olives, pitted, cut in half |
| 60 mL | Olive brine |
| 500 mL | Campbell's® Chicken Broth |
| 1 can - 1.36 L | Classic Tomato |
| 15 mL | Fresh parsley, finely chopped |
| 30 mL | Lemon juice |
| 6 L | Couscous, cooked |
| 15 mL | Cilantro, finely chopped |

Directions

- Season chicken with half the spice blend. Reserve.
- Heat large pot over high heat, add olive oil.
- Sear chicken on both sides until golden brown about 5 minutes. Reserve.
- In the same pot, lower heat to medium. Add onions, garlic and remaining spice mix. Cook for 3 minutes.
- Add tomatoes, olives and brine. Let simmer for 5 minutes.
- Add Campbell's® Chicken Broth, chicken thighs and Campbell's® Condensed Tomato Soup. Let simmer for 20 minutes on low heat.
- Add lemon juice and parsley. Simmer for additional 2 minutes.

CCP: Heat to a minimum internal temperature of 165°F / 74°C for 1 minute.

CCP: Hold for hot service at 140°F / 60°C or higher until needed.

To Serve

Assemble each bowl in the following order:

- 1 cup (#4 scoop) cooked couscous
- 2 pieces (about 6 oz of chicken thighs)
- 3 oz ladle of sauce

Garnish with chopped cilantro. Serve immediately.