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*by ewfood*

## Chicken Tagine

## Ingredients

Oil for frying  
8 boneless chicken thighs  
1 onion, diced  
1 oz. ginger, grated  
4 fl oz. water  
¼ tsp. turmeric  
0.5 oz. honey  
1 bag baby carrots  
handful of parsley

## Cooks Note

In a skillet heat a bit of oil and add the chicken and brown on all sides; Add the onion and ginger and sauté for a couple of minutes; add to this the remaining ingredients except parsley, cover and simmer on a medium heat for 40 minutes; increase the heat and simmer uncovered for an additional 5 minutes; serve sprinkled with parsley and lemon wedges on the side

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