

Chicken Tagine in Green Olive Tapenade



This chicken Tagine recipe is particularly delicious when prepared in a clay or ceramic Tagine. Although it's rich in flavours, Canaan's Green Olive Tapenade adds a special taste without overshadowing the rich flavours of the vegetables and chicken. The onions, some of which caramelize during cooking, add subtle sweetness. This dish will be on your favorite cooking list!

Ingredients:

- 2 pounds of skinless Chicken
- 2 pounds of potatoes
- 1 pound of onions
- 1 red pepper
- 1 stick of butter
- 1 jar of Canaan's Nabali [Green Olive Tapenade](#)
- 2 teaspoon of salt
- 1 teaspoon of black pepper

Preparation:

- Cut chicken, potatoes and onions in 1.5 - 2 inch chunks
- Slightly sauté onions and potatoes in half a stick of butter, then spread in a ceramic Tagine pan, (you could replace with Teflon pan).
- Add a teaspoon of salt and half a teaspoon of black pepper and mix well.
- Sauté chicken for 3-4 minutes on the other half of the butter stick.
- Add olive tapenade and stir well, then add a teaspoon of salt and half a teaspoon of black pepper.
- Add chicken to the pan over the potatoe and onion.
- Cut red pepper into half-inch slivers and sprinkle it on top of the pan.
- Cover with Aluminum foil, and place it on a large burner on simmer for an hour and half.

"Sahha ow Afyeh": Bon Appetit!