

RECIPE

MAKE RIKI'S MOROCCAN CHICKEN TAGINE CASSEROLE

Feed 4-5 hungry people in 3 simple steps!

WHAT YOU NEED

MAIN INGREDIENTS

- ❑ 1 Jar of Riki's Moroccan Chicken Tagine paste
- ❑ 1kg Chicken Thighs – diced
- ❑ 1 450g can of diced tomatoes
- ❑ 2 medium onions - diced
- ❑ A splash of oil
- ❑ 1 cup water

INSTRUCTIONS

- 1 Add oil in a casserole and fry onion until soft
- 2 Stir in tomatoes, water, meat, and Tagine simmer paste
- 3 Cover and simmer, stirring occasionally, on low heat for 40 minutes or until tender

