

POTATO AND GREEN OLIVE TAGINE



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INGREDIENTS

— Available at Mediterranean foods

- 3 tablespoons olive oil
- Peel of 1 preserved lemon, finely chopped
- 1 tablespoon cumin seeds, toasted in a dry pan until fragrant
- ½ teaspoon ground turmeric
- 1 dried red chilli, thinly sliced
- 1 cup green olives
- ½ cup raisins
- 3 cloves garlic, finely chopped
- 1 onion, finely chopped
- 1 small carrot, finely diced
- 1.5 kg flour potatoes, peeled and diced 4cm
- ½ cup chopped coriander leaves
- salt to taste

METHOD

1. Put everything except the coriander into a wide saucepan or tagine.
2. Mix well then add enough water to just cover.
3. Bring to the boil and if using a traditional tagine, put the lid on; if using a saucepan, place the lid slightly askew.
4. Boil gently for one hour until the potatoes are tender and the mixture is thick.
5. Taste and adjust the season if necessary.
6. Sprinkle with coriander.

Serving suggestion: Good with thick yoghurt and warm flatbread as a vegetarian meal or as an accompaniment to roasted chicken, lamb or fish.

Buon Appetito!

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