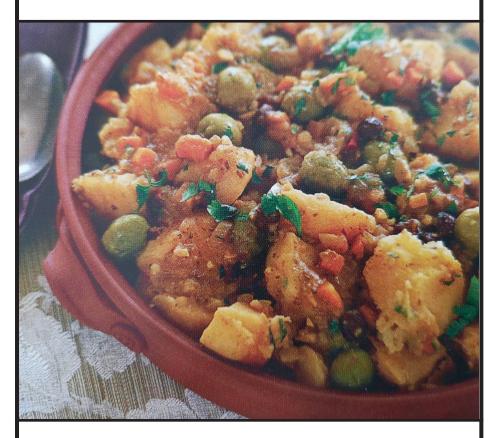


TAGINE

POTATO AND GREEN OLIVE TAGINE



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POTATO AND GREEN OLIVE TAGINE

INGREDIENTS

- 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

Available at Mediterranean foods

- 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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