CHEF SIMMER SAUCE

TAJINE SAUCE RECIPES

Chicken Tajine

Handcrafted by Chef Sophie Budd



Ingredients

4 x pieces bone in chicken 1 x onion sliced, 2 x tbsp oil

Steps

- heat the oil in the pan then add the chicken and fry for 4 minutes each side until brown
- add the onions and fry for 4 minutes
- pour in the sauce plus 230 ml water
- put on the lid and put the whole pot in an oven at 180 C for 25 minutes

