



Silk Road Cafe  
Chester Beatty Library  
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Dublin 2  
Ireland  
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**RECIPIE from Website**

## Chicken Tajien



To serve 4 people

### INGREDIENTS

- 1 whole chicken cut into 8 pieces
- 2 onions, chopped
- 4 cloves crushed garlic
- 1 tbs olive oil
- Salt and pepper
- 1 tsp ground cumin
- 1 tsp ground ginger
- 1 tsp ground paprika
- 1 tsp saffron
- Juice of 1 lemon
- 4 tomatoes, chopped
- 1 tsp brown sugar
- 1 tbs tomato puree
- 100 gram dates, pitted and halved
- 2 oranges cut into wedges (with skin on)
- 50 gram flaked almonds
- 2 tbs chopped fresh coriander



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### METHOD

Mix olive oil, salt, pepper, cumin, ginger, paprika, saffron and lemon juice in a bowl. Add the chicken pieces and stir. Marinate the chicken for 2 hours in the fridge.

Fry the chicken, including the marinade, onion, garlic, chili, tomatoes, tomato puree and brown sugar in a pan.

Transfer the chicken into a tajien (or oven proof dish) and add the dates and almonds.

Bake in the oven at 140 degrees for 2 hours. Add the slices of orange and bake for another 1 hour.

Sprinkle chopped coriander over the tajien and serve with couscous and roasted vegetables.