

Tajine with Chicken Drumsticks



35 minutes



10 persons



Ingrediënten

- 20 Chicken Drumsticks
- Olive oil
- 1 kg red bell peppers
- 250 g olives
- 4 garlic cloves
- 1.25 kg potatoes (firm-cooking)
- ¼ of a pickled lemon
- ½ l chicken stock
- 1 teaspoon turmeric
- Pepper & salt
- A few flat leaf parsley leaves

Bereiding

Preparation: to be done in 2 tajines.

Clean the bell peppers, garlic and wash the potatoes. Cut the bell pepper and potatoes into large pieces. Crush the garlic and cut into large pieces.

Put the tajines on the heat, pour in a dash of olive oil and fry the peppers, garlic and potatoes. Add the turmeric and season with pepper and salt.

Add the pickled lemon and olives and moisten with the chicken stock.

Put in the Drumsticks and allow to simmer for 25 to 30 min. over a low flame or place in the oven at 150°C. Check whether you still have to add some more stock.

Serve and finish with flat leaf parsley.

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