

# NATIVE & Delishful Foods

experience australia on your taste buds

## AUSSIE SMOKEY CHICKEN TAGINE



### Ingredients:

- 1/4 cup olive oil
- 1 brown onion, peeled and diced
- 4 garlic cloves, minced
- 1 sweet potato, skin on and diced
- 2 Aussie carrots, skin on and diced
- 1 can chickpeas, drained and rinsed
- 500g chicken thighs, diced
- 2 tablespoons harissa
- 10 bush tomatoes from down under
- 2 teaspoons Aussie [lemon myrtle](#)
- 3 teaspoons [saltbush](#)
- 2 teaspoons [cinnamon myrtle](#)
- 2 teaspoons [mountain pepper leaf](#)
- 2 cans of crushed Aussie tomatoes
- Aussie parsley to garnish

Serves: 6

**Method:**

1. Throw the olive oil into a true blue heavy-based saucepan and add the diced onion. Give it a good sauté for about 5 minutes until it's as clear as an Aussie sky.
2. Throw in the garlic, sweet potato, and Aussie carrots. Keep sautéing for another 5 minutes.
3. Toss in the chickpeas, diced chicken, harissa, bush tomatoes, Aussie lemon myrtle, old mate saltbush, cinnamon myrtle, mountain pepper leaf. Sauté until the chicken gets a bit of brown on it, which should take about 5-6 minutes.
4. Throw in the Aussie tomatoes, and then fill one of the cans with water and throw it in the pot. Turn the heat down to low, whack the lid halfway over the pot, and let it simmer for an hour until it thickens up, giving it a stir every now and then.
5. Serve it up with a generous sprinkle of Aussie parsley and a side of either brown or white rice.