

## Le' Spice Moroccan Five Spice Mix "La Kama" Recipe:

### **Moroccan Chicken/Lamb Tagine**



Serve 6

#### **Ingredients**

- 1 Kg lamb cubes or 1Kg Chicken thigh fillets
- 1 tablespoon of garlic paste
- 1 onion finely chopped
- 2 tomatoes chopped
- 2 tablespoon of oil
- 2 teaspoon of salt (or adjust the salt to your own taste)
- 4 teaspoon of **Le' Spice African Tsire Spice Mix**
- 2 carrots chopped
- 2 zucchini chopped
- ½ cup of water

#### **Method**

Brown the chicken or lamb in 2 tablespoon of oil in a heavy based saucepan  
Add the **Le' Spice African Tsire Spice Mix, garlic paste** and salt to the same pan and lightly fry.

Add 1 chopped onion, tomatoes and ½ cup of water and let it shimmer over low hit with the lid on for at least 20 minutes

Add the carrots and zucchini and cook for further 10 minutes or until the vegetables are soft and the sauce has thickened.

Serve with couscous or rice.