

Tunisian Lamb Tagine



Serve 4

Ingredients

- 1 Kg lamb cubed
- 3 cloves of garlic finely chopped (use 1 teaspoon of garlic paste for time saving idea)
- 1 cup of chicken stock (we love to use Campbell Real Chicken Stock)
- 2 teaspoon of salt
- 2 tablespoon of olive oil
- 5 teaspoon of **Le' Spice Tunisian Tabil Spice Mix**
- $\frac{3}{4}$ cup of dried apricots
- $\frac{1}{2}$ cup of raisins
- 2 grated lemon rind
- 2 juice of lemon

Method

Marinate the lamb cubes with salt, garlic, olive oil, **Le' Spice Tunisian Tabil Spice Mix** and the lemon rind for at least 3 hours or overnight.

This way of marinating you will get a very flavorsome lamb.

Preheat oven at 180 degree Celsius

Add the marinated lamb cubes into a casserole dish – with tight fitting lid.

Pour in the chicken stock and lemon juice

Cover and cook in the oven for 1 hour

Add the dried apricots and raisins and then again cover and cook for further 40 minutes.

Serve with couscous or flat bread.