



Tagine-roasted Chicken with Moroccan Couscous (adaptation of River Cottage recipe)

Ingredients:

50g chopped dried apricots	100g couscous
200ml boiling water	2 tsp runny honey
1 tsp ground cinnamon	50g butter

liver of the chicken, chopped (optional)
1 med aubergine, 2 small/med sweet potatoes, 1 pepper, 1 large onion
(chopped into thumbnail-size pieces, drizzled with olive oil and oven
roasted)
1 large free-range roasting chicken, weighing approx 2.5kg
salt and freshly ground black pepper

Roast the vegetables at 180C, meanwhile, mix the apricots with the dry
couscous in a heatproof bowl and pour over the boiling water. Cover the bowl
with a plate and leave the couscous to swell for 5-10 minutes. Add vegetables
to the couscous, then stir in the honey, cinnamon and the chicken liver.
Season with salt and pepper and mix well.

Stuff the chicken with the couscous but don't over fill. Pop remaining
couscous around the chicken in the tagine or casserole (if the latter, then add
a glass of white wine to help keep it moist during cooking). Spread the butter
over the breast of the bird and season with a little more salt and pepper and
place in a preheated oven 180°C/Gas Mark 4.

Cook for approx. 80 mins, until the chicken is tender and the juices run clear
when the thigh is pierced close to the bone with a sharp knife. If you like a
crisp skin, remove the tagine lid, increase the temperature to 200C and cook
for a further 7-10 mins.

Carve up the bird and spoon out the stuffing from the cavity and the juices
from the bottom of the chicken brick or casserole. Serve with a lightly dressed
salad or green vegetable.

For larger party cook two birds side by side in very large casserole.