

## Chicken Tagine-Style Curry

(Instant Pot)

Serves 6

- 2 T canola oil
  - 1 large red onion, finely chopped
  - Kosher salt
  - 2 T fresh ginger, peeled and minced (about ¼ C)
  - 2 large garlic cloves, chopped
  - 1 cinnamon stick
  - 2 tsp sweet paprika
  - 1 tsp ground turmeric
  - ¾ tsp cumin
  - ½ tsp hot smoked paprika
  - ½ tsp ground ginger
  - ¼ tsp ground cayenne
  - ⅛ tsp ground cloves
  - Black pepper
  - ½ tsp salt
  - 1 T tomato paste
  - 120 ml chicken stock
  - ¼ C (60 ml) fresh lemon juice (from about 1-2 large lemons), plus more to taste
  - 1.3 kg boneless, skinless chicken thighs, cut into 2.5 to 5-cm cubes
  - 8 dates, such as Medjool, pitted and halved (½ C dried fruit: apricots, etc. are all OK)
  - 63 g unsalted nuts
  - 1 small bunch flat-leaf parsley, chopped
  - 4 scallions, thinly sliced
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- Cooked couscous or pita for serving (optional)
  - Plain yogurt, for topping (optional)



1. Toss the chicken and spices (**cinnamon stick, sweet paprika, turmeric, cumin, smoked paprika**, ground **ginger, cayenne** and **cloves**. Season generously with **black pepper**) in a large bowl
2. Using the **Sauté setting**, warm the **oil** in the pot for **a minute or two**.
3. Add the **onion**, season with **salt**, and cook, stirring occasionally, until the onion is softened and translucent, **about 5 minutes**.
4. Add the fresh **ginger** and **garlic** and cook, stirring, until fragrant and softened, **less than 1 minute**.
5. Add the **tomato paste** and stir until fully combined, fragrant and brick-red in color, **about 1 minute**.
6. Add the chicken, scraping any leftover spices into the pot. Cook, stirring occasionally, until chicken loses raw, pink color and brown lightly, **about 5 minutes**.

7. **Turn off sauté function.**
8. Stir in the **dried fruit** and **nuts**.
9. Add the **chicken stock** and **lemon juice**, scraping any browned bits that have collected at the bottom of the pan.
10. Close the lid and cook on **High pressure** for **45 minutes (warm setting off)**.
11. Let the pressure **release naturally, about 30 minutes**, then release remaining pressure manually.
12. Open the lid, add the **parsley** and **scallions** and gently fold everything together.
13. Taste and add **lemon juice** and **salt**, if necessary. Serve with **couscous** or pita and top with **yogurt**, if desired.