



RECIPE: SLOW COOKER MOROCCAN CHICKEN TAGINE

PAIR WITH: JOURNEYMAN RED BLEND

INGREDIENTS

8 boneless, skinless chicken thighs	2 tsp paprika
4 medium carrots, halved lengthwise and cut into 1-inch pieces	2 tsp ground cumin
1 medium yellow onion, diced	1 tsp ground cinnamon
½ cup dried figs, halved	2 tsp minced fresh ginger
½ cup pitted green olives	1 cup chicken broth
3 cloves garlic, chopped	Kosher salt and freshly ground black pepper, to taste
2 Tbsp all-purpose flour	Chopped fresh parsley, for serving

INSTRUCTIONS:

1. In your slow cooker, whisk together broth, spices and flour.
2. Add the rest of the ingredients to the slow cooker and stir to combine.
3. Cover and cook on low for 8 hours.
4. Serve, garnish with parsley and enjoy!