

**Roasted Garlic/Lemon Chicken & Vegetable Tagine**

**COMMENTS:** a wonderful alternative to baked ham for your Easter Sunday dinner. Great with spicy vegetable tagine, baked potatoes and slices of bread.

**INGREDIENTS**

**Roast Chicken**

One 2-lb whole chicken  
½ garlic bulb, crushed and peeled  
1 lemon, sliced thinly  
Salt and pepper, to taste  
Olive oil

**Vegetable Tagine**

½ butternut squash, peeled and cut in 1" chunks, roasted (see instructions below)  
½ red onion, sliced in rings  
2 cloves of garlic, crushed and peeled  
1 medium zucchini, sliced in half and cut in 1" chunks  
¼ cup dried tomatoes, brined in oil  
If using dried tomatoes in plastic pack, add 1 tbsp tomato paste  
½ lemon  
1 bell pepper (or ½ red bell and ½ green or yellow)  
1 cup artichoke hearts, brined  
¼ tsp cayenne pepper  
¼ tsp red chili pepper  
½ tsp coriander seeds  
A pinch of saffron threads, soaked in 2 tbsp water  
Salt/pepper to taste  
Olive oil

**METHOD:**

1. Preheat oven to 400°F.
2. Rinse chicken with water and pat it dry with paper towels.
3. Sprinkle with salt and pepper. Rub with olive oil.
4. Loose skin and insert slices of lemon and garlic all over the chicken.
5. Place on a roaster and keep bottom of chicken off the bottom of pan.
6. Place in the oven and check after 1 hour. The juice coming out of the chicken should be brown and not pink. Return to oven if not ready. Check again after 15 minutes. The chicken should be golden but not dry.
7. As the chicken is cooking, get butternut squash ready. Place on a small pan and drizzle with olive oil. Put in the oven



and check after 30 minutes if tender.

**Instructions for vegetable tagine**

1. Drizzle some olive oil in a large pan.
2. Sautee red onions until soft; add garlic. Add dried tomato or tomato paste (opt). Add all spices. Add saffron, incl water.
3. Add zucchini and bell peppers; cook for about 2 minutes.
4. Add artichoke hearts.
5. Add roasted squash.
6. Squeeze lemon juice in the pan.
7. Salt and pepper to taste.

