

Lamb Tagine - Anthony Salemme



By Chef Anthony Salemme

Serves 6

Slow cooked boneless lamb combined with creamy potato wedges, tomatoes and peas with the Turkish spices and lemon zest.

1 ½ pounds boneless leg of lamb, cut into 1 inch cubes
4 tablespoons olive oil
1 lemon, peel off outer skin
2 Tablespoons chili powder
1 Tablespoon coriander
1 Tablespoon smoked paprika
1 Tablespoon garlic powder
1 Tablespoon dried parsley
2 teaspoons oregano
2 teaspoons thyme
2 teaspoons dried mint
1 teaspoon cinnamon
4 garlic cloves, minced
4 red potatoes, peeled, cut into wedges
1 large red onion, cut into slices
4 plum tomatoes, cut in wedges
¾ cup white wine
1 cup frozen peas

Combine the lemon peel, spices, and olive oil with the lamb, let marinate for 1 hour at room temperature.

In a shallow braising pan or traditional Tagine pan, slowly brown the lamb cubes on one side.

Flip over and add potatoes, garlic, onions, tomatoes, and wine.

Cover with lid and bake at 300F for 1 ½ hour.

Then, remove lid and toss the lamb and vegetables to evenly coat with sauce that was created during braising.

Sprinkle peas on top and cook un-covered for 30 minutes more. Let rest 15 minutes before serving.