

Algeria Recipes

Lemon Couscous

Ingredients:

2 tablespoons extra virgin olive oil
1½ teaspoons minced garlic
1¼ cups low-sodium chicken broth
1 teaspoon lemon zest
2 tablespoons fresh lemon juice
Salt
2 tablespoons chopped fresh parsley
1 cup couscous



Directions:

Heat olive oil in a medium saucepan over medium-low heat. Add garlic and lightly sauté until fragrant, about 20 seconds.

Remove from heat, pour in chicken broth, lemon zest, lemon juice, and season with salt to taste. Place over medium-high heat and bring to a boil. Pour in couscous, stir, then remove from heat and immediately cover with lid. Let rest 4 - 5 minutes off heat.

Add parsley and fluff with a fork. Finish with a little more olive oil or broth to moisten if desired and serve warm.

Tajin Zitoun

Ingredients:

1 whole chicken, cut into 8 to 10 portions
4 tablespoons chopped parsley
4 medium carrots, sliced
1 medium onion, finely chopped
4 garlic cloves, finely chopped
1 tablespoon lemon juice
1 teaspoon turmeric
¼ teaspoon ginger powder
2 tablespoons olive oil
1 cup of green pitted olives
1 teaspoon salt
½ teaspoon pepper



Directions:

Pour olive oil in a saucepan over medium heat. Add onion, garlic, and chicken pieces. Season with salt, pepper, ginger, and turmeric. Add lemon juice and 2 tablespoons chopped parsley.

Sauté the chicken for about 10 minutes. Add carrots and hot water (the water should cover the chicken). Let cook for about 20 minutes on medium to medium low until the chicken is tender.

Meanwhile, boil the olives in water for 5 minutes. Rinse, drain, and set aside.

Once the chicken is tender, add in the green olives and cook with the chicken for about 10 minutes. The sauce should be thick and reduced.

Remove the chicken pieces from the sauce and brown them in 1 tablespoon butter or olive oil. Return to sauce.

Remove from heat and sprinkle with the remaining chopped parsley. Serve with bread or couscous.

Maghreb

Ingredients:

For Dough:

1½ cups Semolina flour

1 teaspoon salt

1 tablespoon oil

Water, as needed

For Filling:

1 medium onion, finely chopped

1 14-ounce can of diced tomato

½ cup grated carrot

2 or 3 green chilies, finely minced

2 tablespoons ketchup

1 teaspoon cumin powder

Salt to taste

Pepper to taste

1 tablespoon oil



Directions:

To make the dough:

Combine semolina flour and salt in a bowl and mix it together. Slowly add water to make a soft dough.

Knead dough for 6 to 8 minutes, until elastic. Add 1 tablespoon of oil and continue to knead. Let dough rest for at least 30 minutes

To make the filling:

Heat 1 tablespoon of oil in a pan. When the oil is hot, add the finely chopped onions and sauté it until translucent.

Next, add the grated carrot and sauté for couple of minutes. Add green chilies and diced tomatoes; allow it to come to a boil. Add salt and pepper, along with ketchup and cumin powder. Simmer and let the mixture thicken. It will take 15 to 20 minutes to get the right consistency.

Let the filling cool down before assembling the Maghreb.

To make the Maghreb:

Divide dough into 6 equal balls. Coat each piece with oil and place on a greased surface.

Press down on the ball with the heel of your hand to form a very thin circle. Stretch the edges and make it as thin as possible.

Spread about 2 heaped tablespoons of the filling in the center and fold the two opposite ends to meet at the center. Next, fold the other two ends to come to the center and form an envelope.

Making the crepes:

Heat a flat griddle and spray with oil.

Place the shaped Maghreb on the hot pan and cook on both sides until golden brown. Repeat the same with the rest of the dough.

Let it cool slightly and then serve.

Chorba Frik

Ingredients:

- 1 onion, chopped
- 4 garlic cloves, crushed
- 1 pinch cayenne pepper
- 1 teaspoon paprika
- 4 cups vegetable stock
- 4 tablespoons green wheat (frik)
- 3-4 tablespoons tomato puree
- 1 bunch parsley, finely chopped
- 1 bunch cilantro, finely chopped
- 4 sprigs mint, leaves chopped
- 1½ cup chickpeas
- ½ lemon



Directions:

Gently fry onion until soft. Add garlic; cook for another 2 minutes, then add cayenne and paprika and cook for another minute.

Add tomato puree and stock and bring to a boil. Add frik and simmer, covered, for 30 minutes until frik is soft. Add chickpeas and herbs and cook for a few minutes, until chickpeas are heated.

Add a squeeze of lemon and serve.

Algerian Mkhabez**Ingredients:****For cookies:**

4 cups almond flour
1 cup unsalted butter
1 teaspoon vanilla extract
1 cup granulate sugar
Zest of 2 lemons
1½ cups of milk
3 large eggs

Icing:

½ cup olive or canola oil
½ cup milk
2 teaspoon lemon juice
½ cup orange blossom water
½ cup powdered sugar
Food coloring (your preferred color)



Directions:**For cookies:**

Mix almond flour, melted butter, lemon zest, and sugar thoroughly with a hand mixer at low speed.

Pour in milk and vanilla extract and increase the speed. While mixing, add eggs one at a time.

Put the dough to a bowl and cover with cling wrap. Refrigerate for about two hours.

Flour the work surface and roll the dough about 1" thick or less. With a cookie cutter, shape the cookies to desired shapes; place them on a baking sheet covered with parchment paper.

Bake at 325° F for 15 to 20 minutes and let cool completely.

For Icing:

Pour milk, orange blossom water, and cooking oil into a bowl and mix thoroughly. Add powdered sugar and continue stirring until thoroughly mixed.

Add lemon zest and stir for about two minutes until evenly mixed. Pour in food coloring and continue stirring for one more minute.

Place some of the icing on a piping bag and put it aside. Submerge each cookie in the icing, then place on a cooling rack. Leave the cookies to dry completely.

Remove any excess icing on the cookie edges and bottom with a knife. Decorate cookies with the icing in the piping bag as desired.