Flavor Spotlight
Tagine

Tagine is more than a dish—it's a centuries-old Moroccan cooking tradition. Named for the distinctive vessel it's prepared in, tagine brings together meats like lamb or chicken with vegetables, dried fruits, nuts, and a vibrant blend of spices. Slow-cooked over gentle heat, the ingredients meld beautifully as warming notes of clove and cinnamon infuse every bite. The result is an aromatic, deeply layered profile that balances sweet, savory, and tangy flavors in perfect harmony.

79%
increase in avg. monthly TAGINE RECIPE Google searches, U.S. '24-'25.
Google Search Data



From our experts

"Tagine is a wonderfully balanced dish that pairs warm earthy spices, with slow, carefully cooked meat resulting in a rich flavor experience. Beyond the stew, add this flavor profile to applications like popcorn, roasted potatoes, and more—adding layered complexity while preserving a familiar, approachable appeal."
- Paul Hoffman, Senior Scientist

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