

A bold & hearty Tunisian-style tagine sauce with tomato, chickpeas, jalapeño, tamarind & warming spices.

Ingredients: Tomato (39%), Water, Chickpea (11%), White Onion (8%), Sunflower Oil (5%), Raisin (3%), Jalapeño (3%), Tamarind Paste (1%), Garlic Paste (1%), Black Pepper Paste, Vinegar, Cumin Powder, Salt, Ginger Paste, Coriander Leaves, Red Chilli Powder, Coriander Powder, Citric Acid, Cornflour. For Allergens, see ingredients in **Bold**. May also contain Peanuts, Nuts, Wheat, Gluten, Sesame Seeds and Mustard.

NUTRITION INFORMATION

Typical Values	Per 100g
Energy	623 KJ/149 Kcal
Fat	10.1g
of which saturates	1.5g
Carbohydrates	12.9g
of which sugars*	9.3g
Fibre	2.6g
Protein	1.39g
Salt	0.94g

*Contains naturally occurring sugars.

Best before:

Store in a cool dark place.
Refrigerate after opening
and consume within 3 days.

370g e



Discover the vibrant and complex flavours of Africa through my easy, cook-in tagine sauces. When I was a child, food was the language of love that brought my family together, and still does today.

With love from my kitchen to yours,

Saida

SIMPLY...

COOK Thoroughly cook your meat, fish, or veg in your preferred style

STIR Stir in your ready-cooked tagine sauce, and continue to cook for another 2 to 3 minutes

SHARE Serve with rice, couscous, or bread

○○○○

Find more recipe inspiration here
saidaskitchen.com

✓ VEGAN ✓ NO REFINED SUGARS*

✓ VEGETARIAN ✓ NO ARTIFICIAL PRESERVATIVES

3 SIMPLE
STEPS

SERVES 3

Made in India for Saida Mia Ltd,
7 Bell Yard, London, WC2A 2JR.
Email: hello@saidaskitchen.com

