

## **Crock Pot Moroccan Chicken**

2-3 chicken breasts, cut into bite-sized pieces

4 cloves garlic, minced

2 T olive oil

1 onion, chopped

3/4 c raisins or currants

6 T honey

1 T cumin

2 t coriander

1 t paprika

1 1/2 t cinnamon

salt and pepper to taste

2 cans (15 oz) diced tomatoes, drained or 5 cups fresh tomatoes, peeled and chopped

Combine chicken with honey and spices, mix thoroughly. Heat olive oil in large skillet or pot over high heat. Add chicken, garlic and onions, cook over medium heat until chicken is browned and onions are translucent. Transfer to crock pot. Add tomatoes and raisins. Cook on low heat 5-7 hours.

Serve with:

## **Almond Couscous**

1/2 c slivered almonds

1 t cumin

1 t coriander

2 c couscous

2 c chicken broth

Place almonds and spices in lidded saucepan. Add broth and bring to a boil. Remove from heat, add couscous and cover tightly 5 minutes. Remove cover and fluff immediately with fork. Serve warm.

