

Crock Pot Moroccan Chicken on Couscous



INSPIRED RECIPES

Ingredients

- ◆ 5 chicken thigh skinless&boneless
- ◆ 1 med. onion diced.
- ◆ 1 Tbsp olive oil
- ◆ 1 Tbsp cumin
- ◆ 1 tsp cinnamon
- ◆ 1 Tbsp olive oil
- ◆ 3 carrots quartered & half lengthwise
- ◆ 2 white turnips cut 1" cubes
- ◆ 1 zucchini cut in half lengthwise & sliced
- ◆ salt & pepper
- ◆ 2 cups couscous
- ◆ 750mL container of **MOROCCAN SPICED STEW**
- ◆ parsley as garnish

Serves 4+



Heat up a skillet, add the olive oil.

Add the diced onions and cook for 3-4 minutes until translucent. Add the cumin and cinnamon. Cook for a minute. Add the chicken thighs. Cook for 3-5 minutes until chicken is browned, then place in crock pot.

Add the carrots, turnips and zucchini.

Add the 750mL of the unthawed **Moroccan Spiced Stew**.

Set the crock pot on high for 2 hrs and on low for another 4 hrs.

When the cooking time for the Moroccan Chicken is done-

In a separate pot, cook the couscous as directed on it's packaging. Once the couscous is cooked, plate equal portions of the couscous on 4 plates, top with moroccan chicken and garnish with parsley.

www.allaboutthesoup.ca

Follow us on Facebook