



## Spicy Moroccan Chicken

This spicy chicken stew has its roots in North Africa, and by adding couscous it really does bring out all those wonderful flavors.

serves 4

2 tablespoons olive oil  
1 kilo chicken breast, cut into large cubes  
3 onions, minced  
3 garlic cloves, minced  
1 litre chicken stock  
1 tablespoon ground cumin  
1 tablespoon ground coriander  
1 tablespoon ground sage  
1 teaspoon chilli powder  
1 tablespoon ground paprika  
salt and pepper to taste  
4 carrots, peeled and cut into thick slices  
4 courgettes, washed and cut into thick slices  
50g fresh parsley, minced  
1 (400g) tin chickpeas, drained  
1kg couscous  
100g butter, diced

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### PREPARATION

Heat the oil in a casserole over high heat and cook the chicken for 5 minutes or until brown. Add the onions and garlic to the casserole and cook for several more minutes or until golden brown.

Add the chicken stock, cumin, coriander, sage, chilli and paprika. Season with salt and pepper. Simmer for 10 minutes.

Add the carrots, courgettes and parsley and simmer for 1 hour. Stir in the chickpeas and cook for 10 minutes.

Prepare the couscous according to the packet instructions. Add the butter to the couscous and mix well with a fork, separating the grains to prevent lumps from forming.