

## Meat/Chicken Casablanca

## **Meat/Chicken Casablanca**

- A: 1/2 onion, diced 2c garlic, minced 3T olive oil
- B: 1# chicken, diced into 1/2" cubes
- C: 1 red pepper, chopped 1 green pepper, chopped 1 carrot, chopped

  - 1T honey 1C chicken broth
- D: 1/3C raisins
- 2T nuts
- 1. Saute (A) 3 minutes, reserve onions and garlic.
- Saute (B) until brown.
  Add (C) and cook down to thick sauce.
- 4. Add (D) and cook 2 minutes. Remove from heat and serve over rice or couscous.
  - Servings: 4

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