

## **Meat/Chicken Casablanca**

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- 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.
2. Saute (B) until brown.
3. Add (C) and cook down to thick sauce.
4. Add (D) and cook 2 minutes. Remove from heat and serve over rice or couscous.