

 4 servings

 10 mins prep

 20 mins cooking





# Easy Moroccan Chicken with Cous Cous

## INGREDIENTS

500g chicken breast, cut into slices  
50g pine nuts  
¼ cup flour  
3 tbsp olive oil  
2 onions, sliced  
1 tsp ground cinnamon  
1 tsp ground cumin  
1 tsp ground mild paprika  
1 tsp ground coriander  
¼ cup sultanas  
250ml chicken stock  
¼ cup coriander, chopped  
1 lemon, juiced  
2 cups cous cous  
2 cups water or chicken stock  
Natural yoghurt to serve

## DIRECTIONS

1. Heat a large pan over medium high heat. Add pine nuts and transfer to plate
2. Place flour in large bowl, add chicken and coat. Add oil to frypan, increase heat to high and cook chicken and transfer to plate
3. Heat remaining oil, add onions, reduce heat to medium, add back cooked chicken, add spices, sultanas and 1 cup of stock. Bring to boil and then simmer for 5 - 10 mins until heated through and thickened. Stir in pine nuts, coriander and lemon juice
4. Prepare cous cous by bringing 2 cups of stock or water to boil in a small saucepan, stir in cous cous and olive oil and turn off heat. Leave for 5 mins
5. Serve chicken with couscous and yoghurt

## NOTES