**Moroccan Chicken with Couscous**

**Ingredients**

* 1 1/2 lb boneless skinless chicken breasts, cut into bite - size cubes
* 1 Large onion, diced
* 3 Gloves garlic, minced
* 1 Red Bell Pepper (Seeded, Diced)
* 1 Medium eggplant peeled and cubed. See note at bottom regarding eggplant prep.
* 1 can diced tomatoes 28 oz, undrained
* 1 16 oz can of chickpeas, drained
* 1/2 Cup Raisins
* Spices to taste—ground cumin, allspice, ginger, cinnamon, turmeric, salt

**Couscous**

* 2 Cups Israeli couscous (pearl)
* 2 1/4 Cups Water or chicken broth
* 1 tsp Salt if using water or low salt chicken broth

**Directions**

1. Sauté chicken cubes that have been dredged in seasoned flour (salt, cumin, garlic, allspice, turmeric, cinnamon, and ginger). Cook, stirring, until chicken is browned and almost cooked. Remove from pan.
2. Sauté the onion, garlic, and pepper in olive oil.
3. Add the eggplant and sauté, stirring.
4. Season with 1-2 Tbsp cumin, 1/2 tsp. allspice, 1/2 tsp ginger, 1/2 tsp cinnamon, and 1 Tbsp turmeric, add more to taste.
5. Return chicken to pot. Add canned tomatoes, chickpeas, and raisins.
6. Cover and simmer until chicken is cooked, eggplant is tender, and flavors have blended. Add 1/4-1/2 cup liquid, water, or chicken stock, if needed.

**Couscous**

1. Toast couscous lightly in saucepan, then add chicken broth. Bring to a boil.
2. Turn down heat and cook for 15-20 minutes until liquid is absorbed.
3. When ready, serve with chicken.
4. Serve with hot sauce or Sriracha and pita.

**My Notes**
I peel the eggplant, cut in 1” slices, spread out on paper towel, and salt. Let sit till liquid beads up, then turn, and do the same on the other side. Cube, then roast before adding to sautéed veggies.