



Moroccan Chicken

Oscar · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

4

Description

Spices spices spices This Moroccan chicken recipe is thick with spices and after eating it your taste buds will be thick with pleasure This dish is a definite crowdpleaser

Ingredients

- - 1 tbsp olive oil - 1 pound skinless
- boneless chicken breast meat - cubed - 1 teaspoon salt - 1 onion
- chopped - 2 carrots
- sliced - 2 stalks celery
- sliced - 2 cloves garlic
- chopped - 1 tablespoon minced fresh ginger root - $\frac{3}{4}$ teaspoon ground cumin - $\frac{1}{2}$ teaspoon paprika - $\frac{1}{2}$ teaspoon dried oregano - $\frac{1}{4}$ teaspoon ground cayenne pepper - $\frac{1}{4}$ teaspoon ground turmeric - 1 $\frac{1}{2}$ cups chicken broth - 1 cup crushed tomatoes - 1 cup canned chickpeas
- drained - 1 zucchini
- sliced - 1 tablespoon lemon juice

Instructions

1. Heat oil in a large saucepan over medium heat. Add chicken and season with salt. Cook
2. stirring occasionally
3. until chicken is partially cooked
4. 3 to 4 minutes. Transfer to a plate. Add onion
5. carrots
6. celery
7. and garlic to the saucepan; sauté until tender
8. 4 to 5 minutes. Stir in ginger
9. cumin
10. paprika
11. oregano
12. cayenne pepper
13. and turmeric; sauté until fragrant
14. about 1 minute. Add broth and tomatoes
15. then return chicken to the pan. Reduce the heat to low and simmer for 10 minutes. Stir in chickpeas and zucchini. Return to a simmer
16. then cover the pan and cook until zucchini is tender
17. about 15 minutes. Stir in lemon juice and serve.