



Prize Tested Recipes®

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\$200 winner Moroccan Chicken Stew

Yocheved Schwartz, Brooklyn, N.Y.,
in the Stew for All Category, October 2001

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| 1 lb. skinless, boneless chicken thighs, cut into 1-inch pieces | 1 Tbsp. olive oil |
| 1 Tbsp. all-purpose flour | 1 28-oz. can crushed tomatoes |
| 1 tsp. ground coriander | 1 15-oz. can garbanzo beans, rinsed and drained |
| 1 tsp. ground cumin | 1½ cups water |
| 1 tsp. ground paprika | ½ cup raisins |
| ½ tsp. salt | ⅓ cup small pitted ripe olives |
| ½ tsp. ground cinnamon | 3 cups hot cooked couscous |
| 2 medium onions, cut into wedges | ¼ cup snipped fresh cilantro |
| 3 cloves garlic, minced | |

In a bowl coat chicken pieces with a mixture of the flour, coriander, cumin, paprika, salt, and cinnamon. Set aside.

In a 4-quart Dutch oven cook onion and garlic in hot oil about 5 minutes or until tender. Remove from Dutch oven, reserving oil in pan. Add chicken pieces, about half at a time, to pan. Cook quickly until lightly browned, stirring frequently. Return all chicken and the onion mixture to pan. Add crushed tomatoes, beans, water, raisins, and olives. Bring to boiling; reduce heat. Simmer, covered, about 10 minutes or until chicken is tender, stirring occasionally. Spoon couscous into soup bowls. Ladle stew over the couscous and sprinkle with snipped cilantro. Makes 6 servings.