

# Moroccan Stew



## Ingredients

- 1 pound boneless skinless chicken tenders
  - 1 large box of vegetable or chicken broth
  - 1 can of chopped tomatoes
  - 1 box of couscous
  - 1 bag baby carrots
  - 2 cups of potatoes, cubed
  - 1 chopped onion
  - 2 stalks chopped celery
  - 1 can of chickpeas
  - 2 teaspoons of paprika (this is the most important ingredient)
  - 1 1/4 teaspoons ground ginger
  - 1 1/4 teaspoons ground cumin
  - 3/4 teaspoon ground coriander (optional)
  - Salt and pepper to taste.
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## Directions

Spray a large pot with cooking spray and cook the chicken so it's no longer pink outside, then set aside.

Mix broth with tomatoes in the pot with carrots and potatoes. Bring to a boil, then add onion, celery, chicken, and spices. Cook covered for 8 minutes. Add the chickpeas, cook for 2 minutes, add the couscous, turn down the heat, and cover for 5 minutes. Serves 4-6.