

Meat/Chicken Casablanca

- A: 1/2 onion, diced
2c garlic, minced
3T olive oil
- B: 1# chicken, diced into 1/2" cubes
- C: 1 red pepper, chopped
1 green pepper, chopped
1 carrot, chopped
1T honey
1C chicken broth
- D: 1/3C raisins
2T nuts
1. Saute (A) 3 minutes, reserve onions and garlic.
 2. Saute (B) until brown.
 3. Add (C) and cook down to thick sauce.
 4. Add (D) and cook 2 minutes. Remove from heat and serve over rice or couscous.



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From the kitchen of David and Jennifer Deaven