

GRILLED MOROCCAN CHICKEN With Apricot Couscous



Ingredients:

2	Pounds	Chicken Thighs or Breasts (boneless)
2	Tablespoons	Olive Oil
1	Cup	Chicken Stock
¼	Cup	Frozen Orange Juice Concentrate
¼	Cup	Sugar
1	Tablespoon	Salt
1	Teaspoon	Turmeric
1	Teaspoon	Ground Cumin
1	Teaspoon	Ground Coriander
1	Teaspoon	Ground Cinnamon
1	Teaspoon	Ground Ginger
½	Teaspoon	Cayenne Pepper
2	Medium	Onions, halved and sliced
½	Pound	Carrots, peeled and shredded
1	Pint	Cherry Tomatoes
2	Cups	Israeli (Mediterranean) Couscous
2	Quarts	Water
¼	Pound	Dried Apricots (chopped)

Directions:

1. Rub chicken with olive oil and grill over medium-high heat until char marks appear. When cool enough to handle, cut chicken into ½ inch pieces.
2. Whisk together next 10 ingredients (stock through cayenne) to make sauce. Set aside.
3. Wash and peel onion and carrots. Halve and slice the onions and shred the carrots. Place in large saute pan with sauce, cherry tomatoes and cut up chicken. Toss to coat and simmer over medium heat for 30 minutes.
4. Bring water to a boil. Chop apricots and add to boiling water with couscous. Remove from heat, cover and let sit for 5 minutes. Drain immediately. Serve chicken with sauce over couscous.