

CHICKEN AND CHICKPEAS WITH COUSCOUS



Category: Fish and meat
main courses

Additional information Dairy
free, Lactose free

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Total preparation time:
31:05 Minutes

INGREDIENTS FOR 6 SERVES

400 gram	pumpkin cut into 4cm pieces
1 liter	Water for steaming
600 gram	chicken breasts, cut in 4-5cm cubes
20 gram	olive oil
1	onion, cut into quarters
3	garlic cloves
4 teaspoon	paprika
2 teaspoon	ground cumin
2 teaspoon	ground coriander
1	cinnamon stick (or 1 tsp ground cinnamon)
1 teaspoon	ground ginger
1/2 teaspoon	turmeric
2	425g cans diced tomatoes
250 gram	chicken stock
1 tablespoon (AUS 20ml)	olive oil, extra
1	can chickpeas, rinsed, drained
	couscous to serve

STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).