

Slow-Cooker Chicken Tagine

From – delish.com

1 medium (1 ½ lb) butternut squash, peeled and cut into 2” chunks
2 medium tomatoes, coarsely chopped
1 medium onion, chopped
2 cloves garlic, crushed with press
1 can (15 to 19 oz) garbanzo beans, rinsed and drained
1 cup chicken broth
1/3 cup raisins
2 tsp ground coriander
2 tsp ground cumin
½ tsp ground cinnamon
½ tsp salt
¼ tsp pepper
3 lbs bone-in skinless chicken thighs
1 box (10 oz) plain couscous
½ cup pitted green olives

- In 6-quart slow cooker, combine squash, tomatoes, onion, garlic, beans, broth and raisins.
- In cup combine coriander, cumin, cinnamon, salt and ground black pepper.
- Rub spice mixture all over chicken thighs.
- Place chicken on top of vegetable mixture.
- Cover slow cooker and cook on low 8 hours or on high 4 hours.
- About 10 minutes before serving, prepare couscous as label directs.
- To serve, fluff couscous with fork. Stir olives into chicken mixture. Serve chicken mixture over couscous.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com