

## Moroccan Couscous

- 1 ½ lb. chicken, cubed
- 1 onion, chopped
- 1 c. celery, chopped
- 1 c. sliced mushrooms
- 1 c. sliced carrots
- ½ c. chopped almonds (I don't always include the nuts)
- 1 ½ c. garbanzo beans (buy the 15-oz. can, and rinse them really well)
- 1 ½ c. tomato sauce
- 1 ½ c. water
- 3 T. oil
- 2 t. curry
- ¼ t. cayenne pepper
- 1 t. salt
- 1 t. paprika

Brown the chicken in the oil.

Add the onion, celery, mushrooms, carrots, and almonds. Let cook about 10 minutes.

Add all other ingredients and simmer about 30 minutes.

Serve over couscous, cooked according to package instructions.