

MOROCCAN CHICKEN POT PIE

INGREDIENTS

- 2 pounds skinless boneless chicken breasts and thighs cut into 1-inch cubes
- 1 teaspoon paprika
- 1 teaspoon ground cumin
- 1/4 teaspoon ground cinnamon
- 1 lemon
- 3 tablespoons butter
- 1 large onion, cut into 1/2-inch cubes
- 1 can garbanzo beans
- 1/3 cup golden raisins
- 2 tablespoons all purpose flour
- 1 cup low-salt chicken broth
- 1 homemade pie crust or refrigerated pie crust (half of 15-ounce package)
- Optional add-ins include, but not limited to: green olives, sliced almonds, cauliflower

PREPARATION

1. Preheat oven to 425°F. Mix chicken cubes with paprika, cumin, and cinnamon in large bowl to coat. Sprinkle chicken generously with salt and pepper. Cut lemon in half; remove seeds. Using small spoon, scoop out enough pulp and juice from between membranes to measure 2 tablespoons. Add to chicken mixture; stir to blend.
2. Melt butter in large skillet over medium-high heat. Add onion, garbanzo beans, and raisins. Sauté until onion is almost tender, about 4 minutes. Add chicken mixture and stir 1 minute. Sprinkle flour over; stir 1 minute. Add broth and bring to boil, stirring occasionally. Transfer filling to 9-inch-diameter deep-dish glass pie dish.
3. Place pie crust over dish and seal dough edges to rim of dish. Using small paring knife, cut several slits in pie crust. Bake pot pie until crust is golden brown and juices are bubbling thickly, about 20 minutes.