



Moroccan-Style Chicken with Urban Appetite Roasted Capsicum & Mild Chilli Sauté Sauce

Ingredients

- 8 Chicken pieces
- 30ml Olive oil
- 2 Onions, chopped
- 1 Green apple, chopped
- 250ml Raisins
- 250ml Fresh orange juice
- [Urban Appetite Moroccan Sauté Sauce](#)
- 15ml Toasted Almonds



Method

Brown the chicken pieces in the olive oil, skin side down - try using chicken thighs or drumsticks.

Remove the chicken pieces when nicely browned and sauté the onions until golden brown.

Return the chicken pieces and add the raisins, orange juice, chopped apple and the [Urban Appetite Moroccan Sauté Sauce](#).

Simmer over low heat for about 40 minutes until the chicken is cooked.

Serve with couscous and garnish with toasted almonds.