

## Moroccan soup

Portions 6

### **Ingredients**

30 ml (2 tablespoons) olive oil  
5 ml (1 teaspoon) turmeric  
5 ml (1 teaspoon) cumin  
5 ml (1 teaspoon) ground coriander  
2 ml (1/2 teaspoon) cinnamon  
3 chicken breasts, skin removed, diced  
2 onions, chopped  
10 ml (2 teaspoons) garlic, chopped  
1 l (4 c.) chicken broth  
1 can (540 ml) diced tomato  
30 ml (2 tablespoon) fresh cilantro, chopped  
15 ml (1 tablespoon) fresh parsley, chopped  
60 ml (1/4 c.) raisins  
1 can (540 ml) chickpeas, rinsed and drained  
Salt and harissa, to taste



### **Preparation**

1. In a pot, heat the oil on medium heat. Sauté the onions with the turmeric, cinnamon, coriander and cumin, 1-2 minutes.
2. Add the chicken, raisins and garlic. Cook 1-2 minutes until golden brown.
3. Add the broth, tomatoes, chickpeas and herbs. Bring to boil, then cover and let simmer 30 minutes on low heat.