



Sautéed Chicken with Moroccan Spice

From dulcetcuisine.com

- 1 lb Chicken Breast, cut into 1" x 1" cubes
- 2 T Dulcet Moroccan Cooking Spice & Rub
- 1 T Olive Oil
- 2 T White Wine
- 3T fresh Orange Juice
- 3 T chopped fresh Cilantro

1. Toss the Chicken with the Dulcet Moroccan Spice.
2. In a sauté pan heat the olive oil over medium heat and sauté the Chicken until almost cooked through.
3. Add the white wine to deglaze the pan.
4. Add the fresh orange juice, making sure to incorporate any tasty bits stuck on the pan into the sauce.
5. Garnish with cilantro and serve with rice or couscous.

Serves 2

Notes: _____

From our test kitchen:

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