Moroccan Style Stewed Chicken
_Crook Pot Cooking, March 10th_

**Ingredients:**
- 4 cups Chicken Stock
- 3 cloves garlic, minced
- 2 tablespoons honey
- 2 teaspoons ground cumin
- 1/2 teaspoon ground cinnamon
- 1 (14.5 ounce) can diced tomatoes, undrained
- 1 large green pepper, cut into 2-inch-long strips
- 1 large onion, chopped
- 1/2 cup raisins
- 8 (2 ounce) skinless, boneless chicken thighs
- 2 cups Hot cooked orzo pasta

**Directions:**
1. Stir the stock, garlic, honey, cumin, cinnamon, tomatoes, green pepper, onion and raisins in a 6-quart slow cooker. Add the chicken and turn to coat.
2. Cover and cook on LOW for 7 to 8 hours* or until the chicken is cooked through.
3. Divide the stew among 4 serving bowls. Top each with about 1/2 cup orzo, if desired.

_Serving Size 4_  Recipes from allrecipes.com