

# Million Dollar Chicken

**Servings: 4**

## Ingredients

- 1 package Parmesan Cous Cous
  - 1/3 c. almonds
  - 2 cloves garlic
  - 1 large can chicken (12.5 oz.)
  - 2 Bell peppers, diced
  - 1 large onion, diced
- (peppers & onions can be replaced with a frozen bag of pepper strips w/onion)
- 1 c. salsa
  - 1 Tbl. Honey
  - $\frac{3}{4}$  tsp. cumin
  - $\frac{1}{2}$  tsp. cinnamon
  - 2 Tbl. Raisins

## Directions:

1. Start Cous cous per package directions.
2. Brown almonds—set aside.
3. Brown garlic, add chicken, add remaining ingredients, except raisins.
4. Remove from heat and add raisins
5. Serve over Cous cous

## Nutrition: (Serving size: $\frac{1}{4}$ <sup>th</sup> recipe)

Calories: 395    Protein: 30g    total carbohydrate: 51g    total fat: 9.5g  
sugars: 11g    saturated fat: 1.8g    sodium: 1079mg    dietary fiber: 5g