



Organic Braised Moroccan Chicken with Couscous Organic BC Cider Poached Apples with Toasted Walnuts

MEAT & POU □ 2 ¼ lbs	JLTRY BC Bone-In Skin-On Chicken Thighs	1 kg	SEASONING	Cayenne Pepper Powder Cinnamon	2 ml 2 ml
FRESH PROI 1 large 3 medium 4 medium 14 cup 14 cup 4 cloves 2 in piece 3	BC Onion BC Carrots BC Russet Potatoes BC Cilantro BC Parsley BC Garlic	1 large 3 medium 4 medium 60 ml 60 ml 4 cloves 5 cm piece 3	 1/2 tsp 1 tsp 1/2 tsp 1 tsp 1/2 tsp 1/2 tsp 1/4 tsp 1/2 tsp 1/2 tsp Pinch 2 	Ground Coriander Cumin Powder Ground Ginger Powder Paprika Turmeric Powder Saffron (optional) Black Pepper, ground Sea Salt Cinnamon Sticks	3 ml 5 ml 3 ml 5 ml 3 ml 2 ml 3 ml Pinch 2
\Box 5 large	BC Apples	5 large	BEVERAGES	BC Sweet Apple Cider	1 L
FROZEN ITEMS2 cupsBC Vanilla Ice Cream500 ml		EQUIPMENT LIST • 2 Large Pots			
BAKING PRO □½ cup □½ cup □1 tbsp		125 ml 125 ml 15 ml	 2 Plates Chef Knives Cooking Utensils Cutting Boards Grater 		
CANNED & DRY GOODS2 cupsCouscous500 ml½ cupOlives, whole, pitted125 ml(green or black)Couscous500 ml		 Heat Resistant Bowl Large Braising Pan or Dutch Oven Large Mixing Bowl Measuring Cups/Spoons Pan 			
SAUCES & C □ ½ cup □ 6 ½ cups	ONDIMENTS Olive Oil BC Chicken Stock	125 ml 1.5 L	 Peeler Plastic Wrap Serving Utensils Wooden Spoons 		



Look for organic products certified under the Canada Organic Regime or the BC Certified Organic Program. Visit www.organicbc.org to find a directory of BC organic food, farms, and businesses.

bcaitc.ca weheartlocalbc.ca