
What Geeks Eat...

Chicken and Eggplant Ragout

2 chicken breast (boneless), diced
1 medium eggplant, diced
1 can chickpeas, drained and rinsed
1/2 small onion, minced
1/2 tsp allspice
1/2 tsp ginger
1 tsp allepo pepper
1 tablespoon paprika
1/3 cup green olives, rough chopped
1/2 cup lemon juice
1/4 cup olive oil

Heat a large skillet over medium-high heat. Add the olive oil, wait 30 seconds and add the chicken. Saute until light golden, add the lemon juice and stir. Add the onion, allspice, ginger, allepo pepper, and paprika and saute for a few minutes. Add the eggplant, tossing to mix it into the chicken mix, cover and let it simmer for 5 minutes or so until the eggplant is almost cooked through. Add the chickpeas and olives and simmer for about 5 minutes, taste for seasoning and adjust. Serve over steamed rice.