



### Spicy Casablanca Style Turkey Filets

2 T. olive oil  
8 Turkey Filets  
1 tsp. **Wilder** sea salt  
1/2 tsp. **Wilder** ground black pepper  
1/2 tsp. **Wilder** paprika  
2 red bell peppers, chopped  
1-1/2 c. yellow onion, sliced  
2 c. chicken stock  
1/2 tsp. **Wilder** ground cloves  
1/2 tsp. **Wilder** ground nutmeg  
1 tsp. **Wilder** ground cinnamon  
1 tsp. **Wilder** ground cumin  
3 T. brown sugar  
1/2 c. dried apricots, sliced thinly  
1/2 c. raisins  
1/2 c. toasted pine nuts

1. In a large, non-stick skillet, heat oil over medium-high heat.
2. In a small bowl, mix **sea salt, black pepper and paprika** together; sprinkle mixture on both sides of turkey filets.
3. Place filets in heated skillet; reduce heat and cover. Cook 5 minutes on each side; remove from pan and keep warm.



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4. Add red pepper and sliced onions to pan and sauté 3 minutes.
5. To pan, add chicken stock, **cloves, nutmeg, cinnamon, cumin**, brown sugar, apricots and raisins; raise heat so that sauce is cooking at a low boil and continue until somewhat reduced, approximately 8 minutes.
6. Return turkey filets to pan and simmer for an additional 5 minutes or until internal temperature is 165 degrees F.
7. Garnish with toasted pine nuts.

Serve over couscous with steamed spinach.