




**Product Spotlight:
Couscous**


Couscous originated from North Africa and is made from semolina flour mixed with water. It has been steamed twice and then dried, so all you have to do is plump it up with boiling water. It works great with stews or tossed through a salad.



**North African Chicken
with Couscous**

Chicken breast cooked in fragrant North African flavours like harissa, ginger, garlic and cinnamon with onion and capsicum served alongside lemon and mint couscous.

 30 minutes

 4 servings

 Chicken

Roast the chicken!

Toss the chicken, onion and capsicum with harissa paste, oil, 1/2 tsp cinnamon and roast if you prefer! You can add other veggies too such as zucchini, sweet potato or pumpkin!

Per serve: **PROTEIN** 51g **TOTAL FAT** 27g **CARBOHYDRATES** 29g

FROM YOUR BOX

CHICKEN BREAST FILLETS	600g
BROWN ONION	1
GINGER	1 piece
GARLIC CLOVES	2
HARISSA SACHET	1
RED CAPSICUM	1
CHOPPED TOMATOES	400g
COUSCOUS	250g
LEMON	1
MINT	1 packet
FLAKED ALMONDS	40g

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cinnamon, 1 stock cube (of choice), honey

KEY UTENSILS

large frypan, saucepan

NOTES

No **gluten option** – **couscous is replaced with quinoa**. Place quinoa in a saucepan and cover with plenty of water. Bring to a boil and simmer for 10–12 minutes or until tender. Drain and rinse. Press down in a sieve to squeeze out excess liquid.



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1. BROWN THE CHICKEN

Heat a large pan with **oil** over medium-high heat. Halve chicken breast lengthways to make 2 pieces from each breast. Season chicken with **salt and pepper**, add to pan and cook until golden all over.



2. SAUTÉ THE AROMATICS

Dice onion, grate ginger and crush garlic. Add to pan with harissa paste and **1 tsp cinnamon**. Sauté for 1 minute. Slice and add capsicum.



3. SIMMER THE SAUCE

Stir in chopped tomatoes and **1 tin water**. Combine well, cover and simmer for 10 minutes. Add **1 tsp honey**.



4. COOK THE COUSCOUS

Pour **2 cups water** into a saucepan. Add **1 stock cube** and bring to a boil. Take off heat and add couscous. Cover and set aside for 5 minutes.



5. DRESS THE COUSCOUS

Zest lemon and chop mint leaves. Add to couscous along with juice from 1/2 lemon (wedge remaining). Use a fork to fluff and combine.



6. FINISH AND SERVE

Wedge remaining lemon and toast almonds (optional). Season the chicken with **salt and pepper** to taste.

Serve chicken alongside couscous and sprinkle with flaked almonds to serve.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

