

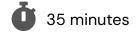




# **Moroccan Chicken**

# with Roast Pumpkin & Pearl Couscous

A vibrant mix of herb roast pumpkin tossed with pearl couscous, orange, mint and flavourful harissa dressing, served alongside spiced chicken schnitzels. This dish is packed with fresh flavour!





2 servings



Add some extras!

You can add some feta cheese or toasted almonds to garnish this dish. The pumpkin is also delicious roasted with some cumin seeds or honey if you want to switch up the flavours.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

13g

105g

#### **FROM YOUR BOX**

| BUTTERNUT PUMPKIN  | 1        |
|--------------------|----------|
| SHALLOT            | 1        |
| PEARL COUSCOUS     | 150g     |
| ORANGE             | 1        |
| MINT               | 1 packet |
| SUGAR SNAP PEAS    | 150g     |
| CHICKEN SCHNITZELS | 300g     |
| HARISSA PASTE      | 1 sachet |
|                    |          |

#### **FROM YOUR PANTRY**

oil for cooking, olive oil, salt, pepper, ground coriander, red wine vinegar, dried thyme

#### **KEY UTENSILS**

oven tray, frypan, saucepan

#### **NOTES**

You can use the whole pumpkin to make an extra serve if preferred.

For extra flavour you can zest 1/2 the orange and toss it through the couscous in step 5.

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 10–15 minutes or until tender. Drain, rinse and press down in sieve to squeeze out excess liquid.





#### 1. ROAST THE PUMPKIN

Set oven to 220°C.

Dice <u>1/2 pumpkin</u> (2-3cm) and slice shallot (see notes). Toss on a lined oven tray with 1 tsp dried thyme, oil, salt and pepper. Roast for 20-25 minutes or until cooked through.



## 2. COOK THE COUSCOUS

Bring a saucepan with water to a boil. Add **pearl couscous** and cook for 8 minutes or until tender but still firm. Drain and rinse.



#### 3. PREPARE THE COMPONENTS

Peel and dice **orange** (see notes), slice **mint leaves**. Trim and halve **sugar snap peas**. Add to a large salad bowl.



### 4. COOK THE CHICKEN

Coat chicken with 1 1/2 tsp ground coriander, oil, salt and pepper. Heat a frypan over medium-high heat. Cook chicken for 4-5 minutes each side or until cooked through.



# **5. TOSS THE COUSCOUS**

Whisk together harissa paste, 1 tbsp vinegar and 1/2 tbsp olive oil. Toss with couscous, fresh components, roast pumpkin and shallot. Season with salt and pepper to taste.



#### 6. FINISH AND SERVE

Divide pumpkin and couscous among shallow bowls. Slice chicken and serve on top.

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



