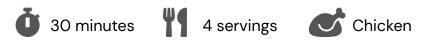






Oven roasted chicken breast, flavoured with our delicious Moroccan spice mix from Turban Chopsticks. Served with vegetable laden couscous in an orange, basil dressing.



Mix it up!

Shred the chicken once cooked and toss through the couscous for a great lunchbox option.

26 November 2021

#### FROM YOUR BOX

CHICKEN BREAST FILLETS	600g
MOROCCAN SPICE MIX	1 packet
ZUCCHINI	1
COUSCOUS	250g
ORANGE	1
BASIL	1 packet
TOMATOES	2
DATES	1 packet (60g)
BABY SPINACH	1 bag (60g)

\*Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil/butter for cooking, olive oil, salt, pepper, red wine vinegar

#### **KEY UTENSILS**

oven tray, kettle

#### NOTES

If preferred, cook the spinach in a frypan with a little oil/butter until just wilted.

**No gluten option – couscous is replaced with quinoa.** Place quinoa in a saucepan and cover with plenty of water. Bring to the boil and simmer for 10–15 minutes or until tender. Drain and rinse.



# **1. COOK THE CHICKEN**

Set the oven to 220°C.

Slash chicken breast in 3-4 places. Rub with 1/2 spice mix and **oil**. Place on a lined oven tray and roast for 20-25 minutes.



## **2. ADD THE ZUCCHINI**

Dice zucchini into 2 cm pieces. Toss with remaining spice mix, **oil, salt and pepper**. Add to tray with chicken for the last 15 minutes.



## **3. COOK THE COUSCOUS**

Boil the kettle. Place couscous and **1 tbsp butter** (optional) into a bowl. Pour over **1 1/2 cups boiling water.** Allow to sit for 5 minutes then fluff up with a fork.



**4. MAKE THE DRESSING** 

Zest orange to yield 2 tsp. Whisk together with **3 tbsp olive oil, 2 tbsp vinegar, salt and pepper.** Chop basil and add 1/2 (keep remaining for garnish).



## **5. MAKE THE SALAD**

Dice tomatoes, orange and dates. Finely slice spinach (see notes). Toss together with couscous, zucchini and 2 tbsp dressing. Season to taste with **salt and pepper**.



## 6. FINISH AND SERVE

#### Slice chicken.

Divide couscous among plates and top with sliced chicken and remaining basil. Serve remaining dressing on the side.

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