

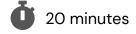




# **Moroccan Chicken**

# with Pearl Couscous

A flavourful tagine style dish of tender chicken and vegetables, all served with bright yellow turmeric pearl couscous.







# Spice it up!

A squeeze of lemon, dollop of natural yoghurt or some fresh chopped herbs can all be added to this dish at the end!

# **FROM YOUR BOX**

PEARL COUSCOUS	1 packet (150g)
SLIVERED ALMONDS	1 packet (40g)
DICED CHICKEN BREAST 🍄	300g
YELLOW CAPSICUM	1/2 *
ТОМАТО	1
DUTCH CARROTS	1/3 bunch *
ZUCCHINI	1/2 *
TAGINE SIMMER SAUCE	1 jar
PANEER CHEESE	1 packet
TINNED CHICKPEAS	400g

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil/butter for cooking, salt, pepper, ground turmeric (optional)

#### **KEY UTENSILS**

saucepan, large frypan with lid

#### **NOTES**

Take the lid off and cook for an additional 2 minutes to reduce and thicken sauce further.

No gluten option - pearl couscous is replaced with quinoa. Cook in boiling water for 10-15 minutes or until al dente. Drain and rinse.

VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



## 1. COOK THE COUSCOUS

Bring a saucepan of water to the boil. Add 1 tsp turmeric (optional) and pearl couscous. Cook for 8 minutes, or until all dente. Drain and rinse.



# 2. TOAST THE ALMONDS

Meanwhile, toast almonds in a large dry frypan until golden, set aside and keep pan over medium-high heat.



## 3. BROWN THE CHICKEN

Add chicken to pan with **oil** and cook for 2-3 minutes or until golden, season with **salt and pepper**.

VEG OPTION - Dice paneer and cook in pan with oil for 2-3 minutes until golden.



# 4. ADD VEGETABLES & SIMMER

Chop capsicum and tomato. Slice carrots and zucchini. Add all to pan along with tagine simmer sauce and 1/2 jar water. Cover and cook for 10 minutes (see notes). Season with salt and pepper.

VEG OPTION - Cook as above, adding drained chickpeas along with the tagine simmer sauce.



# **5. FINISH AND SERVE**

Serve Moroccan chicken stew over couscous and top with toasted almonds.

VEG OPTION - Serve Moroccan paneer & chickpea stew over couscous and top with toasted almonds.

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



