



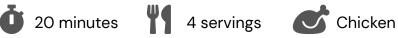
Product Spotlight: Pearl Couscous

Pearl couscous (also known as Israeli couscous) are big balls of pasta. It's believed to have been invented in Israel in the 1950s when rice was scarce.

Moroccan Chicken 2

with Pearl Couscous

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

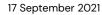




Spice it up!

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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

1 packet (300g)
1 packet (40g)
600g
1
2
1
1
1 jar
1 packet
400g

*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 **2 tsp turmeric** (optional) and pearl couscous. Cook for 8 minutes, or until al 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 tomatoes. Slice carrot and cut broccoli into florets. Add to pan along with tagine simmer sauce and **1 cup 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

