



Moroccan Spiced Chicken with Couscous

Prep Time: 15 minutes
Cook Time: 30 minutes
Total Time: 45 minutes

Serves: 6

SCMS Kitchen Team

Ingredients

- 1 ½ pounds boneless, skinless chicken breast
- 3 cloves garlic, minced
- 1 tsp. powdered ginger
- 2 tbsp. fresh coriander, chopped fine
- 1 tsp. smoked paprika
- 2 tsp. cumin powder
- ½ tsp. chili powder
- 1 tbsp. sugar
- 1 tsp. salt
- ½ tsp. freshly ground pepper
- ¼ cup olive oil
- grated zest and juice of 1 lemon



For the Couscous:

- 420 ml chicken broth
- 1 cup couscous
- 2 tbsp. olive oil
- ½ cup dried apricots, chopped to bits
- ½ cup whole almonds, chopped
- ¼ cup fresh coriander, chopped fine
- salt & freshly ground pepper to taste

For Garnish: coriander sprigs, lemon slices

Method

1. In large bowl, combine the garlic, ginger, chopped coriander, smoked paprika, cumin, chili powder, sugar, salt, pepper, olive oil, lemon zest and juice. Squish the bag until all the ingredients are thoroughly combined.
2. Cut the chicken to skewer size pieces and add to the bowl. Mix until the chicken is fully coated and let the chicken marinate in the spices at least an hour (or overnight).
3. Thread the chicken onto 2 or 3 bamboo skewers which have been soaked in water.
4. Just before you grill the chicken, make the couscous. Bring the chicken broth to a boil in a saucepan. Remove from the heat and add the couscous. Let it sit for 5 minutes. Fluff the couscous with a fork and stir in the oil, apricots, almonds and 1/4 cup chopped coriander. Cover to keep warm while you grill the chicken.
5. Grill the chicken 10 - 12 minutes until the outside is charred and the chicken is cooked through.
6. On a platter, spread the couscous and top with the chicken skewers. Garnish with coriander sprigs and lemon slices.