



Piri Piri Chicken and Couscous

Marocco | 2 persons

15 mins Preparation | 25 mins Cookin | 40 mins Total Time

Moroccan Piri Piri chicken is the best with couscous salad!



Preparations

For Piri Piri Sauce

1. Blend red pepper, jalapeno pepper, chili pepper, garlic, basil, oregano, and onions in a food processor or blender.
2. Add olive oil, coconut milk to facilitate blending. Then mix in smoked paprika, lemon juice, black or white pepper and coconut milk. Adjust for salt and seasoning.

For Couscous salad

1. Bring broth to a boil. Stir in couscous. Cover, remove from heat, and let stand for 5 minutes. Remove lid, fluff with a fork, and allow to cool uncovered for about 10 minutes.
2. Meanwhile, in a large salad bowl, whisk together vinegar, lemon juice, and olive oil. Stir in scallion, tomatoes, and cooked couscous, stir together to combine.

Ingredients

* 4 pieces Country Cuisine's Chicken Breast Skewers 80g or your choice, defrosted, heated

For Piri Piri Sauce

- * Salt and pepper to taste
- * 1/4 medium red pepper
- * 1 fresh jalapeno peppers, coarsely chopped, seeds removed
- * 1 fresh chili pepper or more, coarsely chopped
- * 3-4 garlic cloves
- * 4 large basil leaves
- * 1-2 tbsp fresh oregano
- * 40g chopped onions
- * 1/4 cup olive oil or more
- * 1/2 cup coconut milk
- * 1 tsp smoked paprika
- * Juice of medium sized lemon, adjust to taste
- * 1/2 tsp salt plus more to taste
- * black or white pepper to taste

For Couscous salad

- * 94.5g plain couscous
- * 157ml Chicken or vegetable broth
- * 2/3 tbsp white wine vinegar
- * 2/3 tbsp lemon juice
- * 1 tbsp olive oil
- * 4 cherry tomatoes, seeded and dices
- * 1 Scallion, chopped

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Email: info@countrycuisine.eu | Phone: +31 (0) 314 369 180