



Moroccan chicken with couscous

A delicious spicy chicken and couscous dish with fresh mint and chopped dried fruit. Use any of our spice blends if you wish, but we like our [Merguez](#) for a Moroccan flavour, or [Kuantan Dipping Chicken](#) for more of a South East Asian taste. **Serves 4-6**

INGREDIENTS

- 700g chicken pieces, either boneless and skinless thighs or breasts cut into 2 or 3 pieces
- 250g couscous
- 6 tbsp olive oil
- 1 carton spice blend (see above)
- handful each of sultanas and chopped dried apricots
- 6 cloves garlic, crushed
- large handful fresh mint, finely chopped
- salt and pepper

RECIPE

1. Blend the olive oil with the spices and garlic and use to smother the chicken pieces. Leave to marinate for a few hours.
2. Place the chicken pieces in a large oven-proof dish and place in an oven at 180 degrees.
3. Place the couscous and dried fruit in a similar dish and pour over a slightly greater quantity of boiling water. Stir and allow to swell for 5 minutes, then cover with foil. Place in the oven 10 minutes .
4. After the chicken has had 20 minutes cooking, remove from the oven and stir in the couscous. Season and cover with the foil, and return to the oven for another 10 minutes.
5. Check the chicken is cooked, then stir the juices through the couscous, stir in the mint and serve with a tomato salad and a fresh [minty yoghurt sauce](#).