

## **BBQ Moroccan chilli chutney chicken on Couscous salad**

---

Recipe by Chef Dale Sniffen

Preparation time: 20 minutes  
Cooking time: 12 minutes  
Serves: 6 to 8 people

### **Prep list**

500gm free range chicken breast cut 3cm thick  
**3 tbsp Chef Dale's Moroccan & Curry blend**  
3 tbsp olive or chilli oil  
150ml mango chilli chutney  
2 cups chopped mint leaves

### **Method**

Fire up a ribbed grill or BBQ to medium heat meanwhile slice chicken lengthwise 1cm thick pat dry with kitchen paper to remove any excess moisture. Toss prepped chicken slices in a mixing bowl then add **Moroccan & Curry blend** to the dried chicken, toss and rub in the blend to the chicken once well coated drizzle in olive or chilli oil to coat well.

BBQ or grill chicken pieces on medium heat, cook for 4 minutes on one side then 3 minutes on the next allow them to rest once cooked, save any resting juices.

### **To serve it like a pro:**

---

- Arrange the couscous salad flat on a ceramic platter
- Slice the cooked chicken thinly and present chicken on couscous
- Garnish with copious amount of chilli chutney sauté lemon and fresh chopped mint leaves

## Couscous salad

---

Preparation time: 20 minutes  
Use by: 3 days

### Prep list

500gm cooked couscous  
¼ cup tbsp olive oil  
2 diced red capsicum  
2 blocks diced fetta  
2 cups chopped Italian parsley  
1 cup chopped mint leaves  
6 finely chopped chillies  
2 tins / 440gm drained chickpeas  
100gm pumpkin seeds  
Juice 3 lemons  
4 chopped lemon wedges sautéed  
Salt & Pepper

1. Cook 500gm couscous to 500ml boiling water, stand for 10 minutes covered.
2. Combine capsicum, fetta, herbs, chilli, chickpeas, pumpkin seeds
3. Toss cooked couscous through salad with the lemon juice
4. Sauté lemon pieces in olive oil for 2 minutes, toss through as a garnish.
5. Season with salt & pepper.