



Chicken Couscous Pot (OP W)

Serving: 1

Non Veg

Ingredients

- -Chicken breast -100 gm (chopped / kheema)
- -Couscous - 2 tbsp
- -Onion- 2 tbsp
- -Boiled Chickpea-1 tbsp
- -Yogurt-1 tbsp
- -Red chilli - garlic paste -1 tsp(5 gm)
- -Coriander -3-4 leaves
- -Olive oil - $\frac{1}{2}$ tsp
- -Vegetable stock $\frac{1}{2}$ cup
- Mix veggies chopped - 1 cup
- salt to taste

Preparation Method

- -Heat the olive oil in a large frying pan and cook the onion for 1-2 mins just until softened now add veggies cook for 3-5 minutes
- -Add the chopped chicken and saute for 7-10 mins until cooked through and the onion have turned golden. Grate over the ginger ,stir through curd and red chill powder and garlic paste to coat everything and cook for 1 more min
- -Tip the chickpeas and couscous,the pour over the the stock and stir once Add salt mix well now Cover the a lid or tightly cover the pan and leave for 5 mins until couscous has soaked up all the stock and is soft. Scatter over the coriander to serve