




Mediterranean Couscous with Chicken Skewers

⌚ 30—40 Min   

Preparation

Ingredients 4 Portions

 = Kotányi Produkte

600 g	Chicken breast
300 g	Couscous
600 ml	Vegetable stock
1 pc.	Lemon
1 pc.	Zucchini, small
2 tbsp.	Olive oil
8 pcs.	Wooden skewers
1 tsp.	 Organic Mediterranean Herbs with Sea Salt
1	Handful of fresh tomatoes
0.5	Bunch of fresh parsley

- 1 Mix the Kotányi Organic Mediterranean Herbs with olive oil. Dice the chicken breast and mix with the herb marinade.
- 2 Thread the marinated chicken cubes onto skewers and add salt to taste. Leave in the fridge for at least 15 minutes.
- 3 Bring the vegetable stock to a boil and pour it over the couscous, briefly set aside to soak. Meanwhile, fry the chicken skewers in a pan over medium heat until golden brown.
- 4 Finely chop the parsley as well as the sun-dried tomatoes and slice the zucchini. Sear the tomatoes and the zucchini in a pan with olive oil and season with Kotányi Organic Mediterranean Herbs.
- 5 Grate the lemon zest into the couscous, then mix in the lemon juice, parsley, tomatoes and zucchini.
- 6 Finish the couscous by seasoning with Kotányi Organic Mediterranean Herbs with Sea Salt.

HINT: A yogurt dip goes perfectly with this dish!

