



## Peri Peri Chicken with Couscous salad

- Heat the roasted half chicken in the oven (or on the BBQ).
- Dissolve stock cube in 500ml water.
- Cut the tomato in 4 parts and remove the seeds and skin.
- Cut the tomato, paprika, cucumber and onion in small cubes.
- Clean and crush the clove of garlic.
- Heat a small amount of olive oil in a saucepan.
- Lightly fry the onion and garlic and then add the other vegetables.
- Add the cous-cous and pour the stock on top.
- Cover the pan with a lid and leave for 4-5 minutes on a low heat.
- Put everything in a bigger bowl so it can cool easily.
- Rub the half chicken with Peri Peri sauce and heat 2 more minutes in the oven.
- Garnish the bowl with fresh cut coriander.
- Serve the half chicken with the cous cous salad on a colourful plate.

Enjoy!

## Recipe

- **4 roasted half chicken**
- **peri peri sauce**
- **500g cous cous**
- **1 red pepper**
- **1 red onion**
- **50g capers**
- **2 tomatoes**
- **100g cucumber**
- **1 stock cube (chicken)**
- **1 clove garlic**
- **fresh coriander leaves**
- **olive oil**

Recipe serves 4 people.

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