

kitchenclub®



## Chicken Wings in Oriental Couscous

# Recipe

- Put 4 cups of water in a frying pan with a pinch of salt and bring to the boil.
- Take the pan from the heat and add 2 soup spoons of olive oil, then add the couscous to the water while stirring continuously.
- Return to heat and cover the pan for 5 minutes.
- Cut the garlic cloves in slices.
- Grill the courgette, paprika and garlic after cutting them into pieces and put in the pan.
- Heat the chicken wings in the oven.
- Mix the vegetables with the couscous and season it with lemon juice, pepper and salt.
- Mix the chicken wings with the couscous and serve it in a deep bowl.
- Garnish the bowl with cucumber slices and fresh herbs.

- **4 cups couscous**
- **4 cups water**
- **Pinch of salt**
- **2 soupspoons oil**
- **1 courgette**
- **1 red, 1 green and 1 yellow paprika**
- **1/2 lemon**
- **2 cloves of garlic**
- **12 chicken wings hot & spicy**
- **20 slices cucumber**
- **Fresh herbs**

*Enjoy!*

*Recipe serves 4 people.*

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