Grilled “Chicken Oysters” with couscous salad

40 minutes

10 persons



Ingrediënten

- 1.5 kg “Chicken Oysters”
- 1 dl olive oil
- Ras-el-Hanout
- 600 g couscous
- 0.8 l vegetable stock
- 150 g young spinach
- 150 g onion
- White wine vinegar
- 1 chilli pepper
- 100 g almonds
- 150 g dates
- Dash of olive oil

Ingredients dressing

- 0.15 l yoghurt
- 2 garlic cloves
- Black pepper from the pepper mill
- Salt

Bereiding

Mix the “Chicken Oysters” with the olive oil and Ras-el-Hanout. Roast them for 10 min in an oven at 160°C.

Place the couscous into a bowl and pour on the boiling vegetable stock. Cover this with plastic foil and let it rest for ± 12 min. Stir the couscous to loosen it and let it cool.

Wash the young spinach and dry in a salad spinner.

Cut the onion into rings and add a dash of white wine vinegar. Season with pepper and salt, marinate for ± 10 min.

Cut the chilli pepper into rings and set aside.

Sauté the almonds in a frying pan and crush them in the mortar.

Remove the seeds from the dates and cut them into strips.

Now combine the couscous, young spinach, chilli pepper,

almonds, dates, marinated onion and a dash of olive oil and mix. Season with pepper and salt.

For the dressing, mix the yoghurt, sliced garlic, pepper and salt.

Now serve everything.

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