

Norman's
**CHICKEN & LEMONGRASS
COUSCOUS SALAD**



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Couscous Salad**

The last time I cooked couscous was back in 2011 and it was for my 'Ala Carte' cooking show for the Malaysian TV. The recipe I shared on the show was more of the Moroccan inspired flavour but for this recipe, I experimented with Malaysian flavour using the herbs and it worked so well and as usual, I like my food to be beautifully presently.

For 1 person

Ingredients

- 150g chicken breast pieces
- ½ tsp salt
- ½ tsp ground turmeric
- 1 lemongrass, thinly sliced
- 75g couscous
- 100g 'ready to eat' chickpeas
- 30g baby spinach
- 5 cherry tomatoes, halved
- Small bunch of coriander, leaves picked
- 2 tbsp pomegranate seeds
- ½ red chilli, thinly sliced

Method

- 1 Poach the chicken in a saucepan over a medium heat with 300ml of water with salt, ground turmeric and lemongrass for 5 minutes.
- 2 Turn the heat off, take out 150ml of the stock and transfer it into a bowl and add the couscous. Give a good stir and cover with a cling film. Let it rest for 10 mins.
- 3 When the couscous is ready, put the heat back on for the chicken pieces and remaining stock in the saucepan, add the chickpeas and spinach, then cook for 2 minutes until the spinach wilted.
- 4 Serve the couscous on the plate, place the chicken pieces with chickpeas and spinach on top and finally garnish with cherry tomatoes, coriander, pomegranate and chilli. Ready to serve.