

## Herb Chicken with Vegetable Couscous

*Prepare chicken and vegetables ahead and this outstanding meal can be made in less than 30 minutes!*

Easy

Serves: 4

Preparation: 45 minutes

Marinate: 2-3 hours

Cooking: 20 minutes

Chicken:

1 cup olive oil

1 tsp. salt

1 tsp. black pepper

2 cloves garlic, minced

1 cup fresh herbs, finely minced (tarragon, parsley, chives, basil)

4 chicken breasts, boned and skinned

Couscous:

1 yellow squash, cut into ½ inch slices

1 small zucchini, cut into ½ inch slices

1 head endive, cut into quarters

2 baby eggplants, cut in half

1 portobello mushroom

5 asparagus spears

Olive oil

Salt and pepper

3 cups cooked couscous

Coulis:

1 red pepper, roasted and peeled

1 yellow pepper, roasted and peeled

1 cup olive oil

½ cup rice wine vinegar

Salt and pepper

Preheat grill.

Chicken:

Combine all ingredients, except chicken, in shallow glass dish. Add chicken breast and marinate for 2-3 hours. Remove chicken from marinade and grill until done. Chill until ready to serve.

Couscous:

Rub all vegetables with olive oil, and season with salt and pepper. Grill vegetables in a basket, until tender. Remove and cool. Once they are cold,

reserve 4 slices each of zucchini, yellow squash and eggplant. Finely dice remaining vegetables. Combine the diced vegetables and cooked couscous and adjust seasonings.

Coulis:

Cut red pepper into pieces and place in a blender. Add  $\frac{1}{4}$  cup vinegar and blend until smooth. With the motor running, slowly add  $\frac{1}{2}$  cup olive oil. Season to taste. Repeat process using the yellow pepper.

Place  $\frac{3}{4}$  cup couscous onto each plate. Lay one piece each of the remaining grilled vegetables on top. Slice the chicken and fan across the front of the couscous. Garnish with a small portion of dressed salad greens and a tablespoon of red and yellow pepper coulis.