



Pea and Mint Couscous with Yuzu Chicken Yakitori

NIBBLEDISH CONTRIBUTOR

Ingredients

For the Couscous: - Equal amounts Couscous and chicken stock (I used 100ml) - handful of mint, chopped - handful of parsley, chopped - 3 slices of pancetta, diced - handful of peas - lemon juice - olive oil For the Yakitori: - one chicken breast, scored and cut into chunks - cherry tomatoes - wooden skewers For the marinade: - one clove of garlic, finely chopped - teaspoon of yuzu kosho - squeeze of lemon juice - olive oil - splash of white wine vinegar - freshly ground salt and pepper to taste

Instructions

Here's a dish I'll be making for a dinner party soon. The yakitori would be great done over a BBQ if you have one handy - they have a wonderful summer taste. The Couscous recipe has been "borrowed" from a certain Gordon Ramsay... Serves 1 (Couscous and approx. 3 skewers). 1. Mix all the ingredients for the marinade together - the base ingredient is the olive oil, so you only need very sparing amounts of vinegar and lemon juice. Mix the chicken chunks with the marinade and reserve in the fridge for at least 1 hour. 2. Fry the pancetta off in a pan with a little olive oil until crisp. Drain the fragrant, smoky oil and keep aside in a cup, reserve the crisp pancetta. 3. Put the chicken on the skewers with the tomatoes. Griddle or grill the skewered chicken evenly on all sides. Baste with the marinade during cooking. When cooked through, set aside to drain. 4. Put the couscous in a bowl and pour on the boiling stock and pancetta oil. Cover immediately. Whilst waiting, put the peas on the boil for a couple of minutes. Drain the peas when ready (will take about 2 mins) and keep aside. 4. After 5 mins or so the couscous will be ready. Uncover, fluff it up with a fork and add the drained peas, pancetta, chopped parsley and mint. Season with a splash of lemon juice, freshly ground salt and pepper and apply a generous lashing of olive oil. Mix well and serve with the yakitori.