Harissa chicken and butter bean couscous

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

2 chicken fillets
2 tsp harissa paste
juice of one lemon

coriander
mint
200g butter beans
200g couscous
250ml hot water/chicken stock

Instructions

1. Mix the harissa with some of the lemon juice and coriander.
2. Rub over the chicken and grill on each side for 5 minutes.
3. Put the couscous in a bowl with the water or stock and cover for 5 minutes.
4. Uncover and mix in the butter beans, mint and remaining coriander and lemon juice.