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CHICKEN IN BROTH WITH COUSCOUS AND VEGETABLES Recipe

Ingredients:

2 stalks lemongrass, trimmed to white center or 1 tsp grated lemon peel
3 cups chicken stock
2 small onions, thinly sliced
2 jalapenos, seeded and minced
1 large garlic clove, minced
4 boneless chicken breast halves, skinned and cut into 1-in pieces
16 4-inch asparagus spears
2 small plum tomatoes, seeded and cut into 1/2-inch dice
2 tblsp unsalted butter
salt and freshly ground pepper
1/4 cup quick-cooking couscous, cooked according to package directions
1 cup fresh cilantro leaves

Instructions:

Mince lemongrass in processor. Wrap in cheesecloth. Combine stock, lemongrass, onions, chilies and garlic in 2 1/2-quart saucepan. Bring to a boil. Reduce heat and simmer 10 minutes. Remove lemongrass. Add chicken and asparagus and cook until chicken is tender, about 3 minutes. Add tomatoes. Whisk in butter. Season with salt and freshly ground pepper.

Divide couscous among shallow soup bowls, mounding in center. Arrange asparagus spears around couscous. Ladle chicken, vegetables and broth over. Top with cilantro and serve.

Courtesy of arielle@taronga.com (Stephanie da Silva)

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