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WHO'S COOKING  
 YOUR DINNER TONIGHT

We are proud that two of the country's most renowned chefs, call Hilton Adelaide Home.

Sample their unique cuisine for yourself in the Grange with **Cheong Liew** and the Brasserie with **Simon Bryant**.

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### Warm Couscous and Chicken Salad

Serves: 4

10 minutes preparation and 10 minutes cooking time

#### Ingredients

- 5 tsp pine nuts
- 2 tsp Moroccan spice mix
- 500 g chicken breast or thigh
- ½ cup olive oil
- 1 cup (250 ml) chicken stock
- 1 cup couscous
- 1 clove garlic, crushed
- 2 tsp currants
- 2 green shallots, thinly sliced
- 1 tsp lemon rind, grated
- 2 tsp lemon juice
- 1/3 cup coriander leaves
- 2 tsp mint, shredded
- 200 g natural yoghurt

#### Method

- Roast pine nuts at 160°C (fan forced) for 5 minutes or until toasted.
- Coat chicken in spice mix. Lightly oil a pan, heated to medium-high. Cook chicken for 2-3 minutes or until cooked through. Set aside on a plate and cover to keep warm. Slice after 5 mins.
- Meanwhile, bring chicken stock to the boil and place couscous in a heatproof bowl.
- Add the chicken stock, garlic and currants to the couscous and cover for 5 minutes or until the liquid is absorbed. Fluff with a fork to separate grains.
- Using your fry pan, re-using the oil and flavours from the chicken, lightly fry the shallots for 2 minutes and add to the couscous.
- In a large mixing bowl mix couscous, lemon rind, juice, coriander, pine nuts and chicken. Toss gently.
- Combine shredded mint and yoghurt and serve as a garnish to the salad.

### ASFM SHOPPING LIST

#### Ingredients

- Moroccan spice mix, couscous
- Chicken breast
- Olive oil
- Chicken stock
- Garlic, shallots
- Lemons
- Coriander, mint
- Natural Yoghurt

#### Stallholders

- Moroccan Chef (11),
- Inman Valley Poultry (20)
- Patlin Gardens, Virgaras (50) Hardings Fine Foods (38),
- Semaphore Pantry (41)
- Patlins Garden (71), Harts Vegetables (76)
- Cosmidis Produce (75)
- Hillside Herbs (83), Aay's Fresh Herbs (87)
- Fleurieu Milk (44), B-D Farm Paris Creek (86)

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