

Cous Cous

Cook Time: 45 Minutes

4 servings

2 tablespoons olive oil

4 bone in Chicken Thighs

1 medium cut onion (large pieces)

1-2 cloves garlic chopped

1 each Carrot & zucchini cut in large pieces

14 oz chicken broth

2 cloves

2 bay leaves

Parsley

1/3 cup Green pepper, chopped

1/3 cup Celery chopped

Merguez sausages (optional)

1/3 cup cous cous (per person approximately)

Harissa Paste

2 tbl ketchup

1 tbl olive oil

½ tsp ground red pepper (cayenne)

½ tsp ground cumin

½ tsp white pepper

¼ tsp ground nutmeg

¼ tsp ground cloves

½ cup cooking broth from chicken braise

Heat olive oil in a 5-6 quart pan over medium high. Salt Chicken and brown on all sides.

Remove chicken and set aside. Add onions and garlic to pot, reduce heat to medium and cook stirring until soft. Return chicken to pan and add carrots and zucchini, black pepper, broth, cloves, bay leaves and parsley. Bring to a boil then cover and reduce heat and simmer until chicken is tender, about 30 minutes.

If you're having Merguez, begin cooking them. Cook for 10-15 minutes in a water bath, then grill in a pan or on a grill for about 5 minutes to brown.

Cook the cous cous according to package directions.

Add celery, green pepper and garbanzos to the chicken pot and simmer 5 more minutes. Just before serving time, pour the broth from the chicken pan into a teapot or gravy bowl. Skim and discard fat.

To serve family style, mound cous cous in the center of a large platter. Arrange meats and vegetables around the sides of the mound. To serve, spoon a portion of Cous cous onto the plate and top with meat and vegetables, add broth to taste, and sprinkle with Harissa.