

# Spicy Chicken Couscous



## Ingredients

250g couscous

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3 tbsp olive oil

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1 chopped onion

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2 large sliced skinless boneless chicken breast fillets

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85g blanched almonds

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1 tbsp hot curry paste

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100g halved ready-to-eat apricots

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120g pack fresh coriander

## Method

**Step 1** Prepare couscous with reduced salt chicken stock, according to the packet instructions. Heat olive oil in a pan and cook the onion for 2-3 mins until softened.

**Step 2** Toss in chicken breast fillets and stir fry for 5-6 mins until tender. Add the blanched almonds and, when golden, stir in the hot curry paste and cook for 1 min more.

**Step 3** Add the couscous along with the apricots and the coriander. Toss until hot then serve with plain yogurt if you like.