Piri Piri Chicken with Couscous

Cooking Instructions

This dish has 3 parts: Chicken, Piri Piri Sauce, and Couscous.

Couscous: Place contents in a heat-proof bowl. Add 1 1/2 cups boiling water and stir. Cover for 10 minutes, then fluff with a fork.

Chicken Cooking Method – Choose One:

> **Preferred QuickThaw/Sauté:** Submerge the well-sealed chicken bag in water for 15–20 minutes. Over medium-low heat, brown chicken in a little oil for about 5 minutes per side, or until cooked through and internal temp reaches 165°F. Be careful not to cook over too high heat; the pan should not be black, or the sauce may taste burned. Remove chicken. Shake Piri Piri sauce well, then pour into the same hot pan. Bring sauce to a light boil, stirring constantly, and simmer until it reaches desired consistency.
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> **Alternate Slow Cooker Method:** Prepare couscous as directed above and thaw chicken as directed above. Add chicken, sauce, and 1/2 cup water to a small slow cooker. Slow-cook for approximately 4 hours, until chicken is cooked through. This method will make more shredded chicken, but it is delicious.

Internal temp: 165°F.

Serving Suggestions: Serve over couscous. Sauvignon Blanc.

Please Note: Cooking times are estimates and may vary based on your stovetop, slow cooker, pan, equipment, and how thawed the dish is when placed in the skillet or slow cooker.

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