



Warm Moroccan Chicken & Chickpea Salad

Prep time: 15 mins
Cook time: 30 mins
Serves: 4-6



Ingredients

Spice Rub

- 1 tsp ground cumin
- 1 tsp paprika
- 1/2 tsp ground coriander
- 1/2 tsp dried oregano
- 1/4 tsp salt

500g chicken breast fillets, skin removed

Dressing

- Zest from 1/2 orange
- Juice from 1 orange (about 1/4 cup)

Method

1. Mix the spice rub ingredients together.
2. Make small cuts in the chicken breast. Massage the spice rub into both sides. Refrigerate for 10 minutes. Preheat the oven to 180°C (fan bake). Place the chicken on baking paper in an oven dish. Cook for 25-30 minutes until chicken is cooked. Remove from the oven when cooked and allow to rest for 5 minutes before slicing. While the chicken is cooking prepare the salad.
3. Shake dressing ingredients together in a jar.
4. Cook the couscous in boiling water for 5-10 minutes, until tender. Drain and rinse in cold water. Place in a mixing bowl. Add **Wattie's Chickpeas** and stir through dressing. Add baby spinach leaves, toasted almonds and dried apricots and toss gently to coat the dressing.

2 Tbsp cider vinegar

1/4 cup olive oil

1 tsp sugar

3/4 cup Israeli couscous

400g can **Wattie's Chickpeas in Springwater**, drained

120g bag fresh baby spinach leaves

70g pkt whole almonds, toasted

12 dried apricots, halved