
CHEF DALE SNIFFEN RECIPE

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Moroccan Chicken Salad

Serves 4

Preparation time 10 minutes

Cooking Time 25 minutes

Utensil List Ribbed Flat Grill



Prep list

2 Free range chicken breast, pat dry

1 Tbsp **Moroccan Curry Blend**

4 Tbsp Olive oil

1/4 cup Chopped Mint

1/4 cup Chopped Coriander

1/4 cup Chopped Basil

Couscous Salad

Lemon wedge, Goats cheese and Zucchini Spaghetti

Method

- Pat dry Chicken breast
- Rub with Moroccan Curry Blend
- Brush with Olive oil
- Crumb with fresh chopped herbs
- Grill chicken on medium to low heat for 15 minutes
- Turn once and cook until 75c to 85c
- REST FOR 5 MINUTES
- Slice rested chicken, arrange couscous salad on a plate lemon wedges, goat cheese and zucchini spaghetti