

WORLD FOOD & MUSIC CELEBRATION!

Meyer Lemon and Olive Chicken with Curry Couscous

By: Chef Cyd Koen, Catering by Cyd

Ingredients

1 chicken, cut up into 8 pieces
1 cup kalamata or green olives, juice drained
2 meyer lemons, quartered
½ cup orange juice
½ cup red wine vinegar
½ cup chicken stock
¼ cup olive oil
¼ cup capers, with juice
¼ cup brown sugar
¼ cup honey
1 tablespoon fresh rosemary, minced
1 tablespoon coriander, toasted and ground
2 bay leaves
salt and pepper to season the chicken

Instructions

1. Pre-heat oven to 425°. Lay the chicken out on a baking sheet and season with salt and pepper. Bake for 15-20 minutes until skin is crisp, but not burned.
2. Place remaining ingredients in a large stock pot and bring to a boil. Reduce by ¼ and reserve. When chicken is finished place the pieces in a roasting pan and pour the sauce over. Cover and bake for 30 minutes.

Curry Couscous Ingredients

3 cups chicken broth
1 tablespoon curry powder
1 cup orange juice
2 cups couscous
½ cup dried cranberries
½ cup toasted pecans

Instructions

1. In a large saucepan combine chicken broth, curry and orange juice. Bring to a boil.
2. In a separate large bowl or roasting pan combine the remaining ingredients. Pour boiling liquid over the mixture, cover and allow to sit for 6 to 10 minutes. Remove cover and fork the couscous to fluff, pan and hold.