

Sticky Pistachio Chicken with Couscous Salad



Serves 4

Prep 5 mins

Cooking 50 mins

Easy

Ingredients

8 chicken thighs, skin on
150g couscous
1/2 tbsp olive oil
1 tsp fish sauce
50g pistachios, chopped
100g dried apricots, chopped
1 small pack parsley, chopped
1/2 small pack chives, chopped
1/2 lemon, juiced

1. Heat oven to 200C/ 180C fan/gas 6. Put the chicken thighs in a roasting tin, skin-side up, season and cook for 40 mins. If your thighs do not have a skin, cook in a dish covered with foil to keep them moist. Meanwhile, put the couscous into a saucepan and cook as per packet instructions.
2. Combine the honey, olive oil and fish sauce in a small bowl. Remove the chicken from the oven, brush with the honey mixture, then sprinkle with the pistachios. Cook in the oven for 10 mins more.
3. Drain the couscous and tip into a bowl with the apricots. Add the lemon juice and a drizzle of olive oil to separate the grains. When the chicken is cooked through, you can either add the juices to the couscous or serve separately as gravy. Stir the parsley and chives into the salad and check the seasoning before serving with the chicken thighs.