

MOROCCAN GRAPE AND GRILLED CHICKEN SALAD BOWL WITH PRESERVED LEMON AND GREEN GRAPE VINAIGRETTE

Yield: 4 Portions

Ingredients	Amounts
<i>Bowl</i>	
Israeli couscous	1 cup
Extra virgin olive oil	2 Tbsp.
Carrots, thinly sliced	½ cup
Red California grapes, diced	½ cup
Parsley, leaves only	½ cup
Ras al Hanout	1 ½ tsp.
Salt	1 tsp.
Chicken breast, 8 oz.	2 ea.
Harissa paste	1 Tbsp.
Extra virgin olive oil	1 Tbsp.
Salt	1 tsp.
<i>Vinaigrette</i>	
Green California grapes	¼ cup
Lemon, juice of	1 ea.
Preserved lemon, rind only	1 ea.
Extra virgin olive oil	¼ cup
Cilantro, chopped	2 Tbsp.
Salt	to taste
Black pepper, ground	to taste
Red California grapes, halved	1 cup
Sliced almonds, toasted	½ cup

Method

1. Cook couscous in boiling salted water until done. Drain, rinse with cold water, and combine with olive oil to prevent sticking. Set aside.
2. Combine couscous with carrots, diced grapes, parsley leaves, Ras al Hanout, and salt. Mix well and set aside.
3. In a small bowl, mix the harissa paste, olive oil and salt and coat the chicken with the spice mixture. Grill on both sides until just done. Set aside to cool. Slice into ¼-inch slices.
4. To make the vinaigrette, place all vinaigrette ingredients in a blender and puree until smooth. Adjust seasoning.
5. Toss prepared bowl ingredients with the vinaigrette and portion into four bowls.
6. Top with sliced chicken, toasted almonds, and red grapes.