

Less than 30 minutes

Serves 1

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Ingredients:

- 1 cup (about 70g) shredded cooked roast chicken
- 2 Tbsp (30ml) basil pesto
- 1 cup (250ml), cooked cous cous
- 2 radishes, sliced
- Handful mixed medley tomatoes, chopped (1 chopped salad tomato works too)
- ¼ cucumber, sliced or chopped
- 1 tsp (5ml) chopped chives
- Salt and milled pepper
- 2 Tbsp (30ml) olive oil
- Juice (30ml) of 1 lime

- Crumbled feta for serving

GOOD IDEA

Cook cous cous in vegetable stock
for more flavour!

Method

1. Combine chicken and pesto making sure to coat evenly.
2. Combine cous cous, radish, tomatoes, chives and season.
3. Add olive oil to left over basil pesto in jar (or add to 1 Tbsp (15ml) if your jar is still quite full).
4. Stir through lime and season.
5. Drizzle dressing over cous cous and toss through to coat.
6. Place cous cous in a serving bowl or container, top with chicken mixture and garnish with crumbled feta if using.