



Grilled Chicken Brochettes with
Olives, Cous Cous, and Pesto Salad

makes 4 servings

Grocery List

- 1 lb Boneless, Skinless Chicken Thigh
- 1 Head Garlic
- Fresh Herbs: Basil, Parsley, Mint, Dill
- Extra Virgin Olive Oil
- 6 Lemons
- Grated Parmigiano
- 1x 10oz Jar Pitted Queen Olives
- Pepitas
- 1 Bunch Radishes
- Israeli Cous Cous
- Kosher Salt
- Skewers (7" - bamboo)

For the Chicken:

You'll need

- 1 lb boneless, skinless chicken thighs
- 3 cloves garlic, minced
- 2 Tablespoons extra virgin olive oil
- 1 teaspoon kosher salt
- 8 wooden skewers, soaked in water for at least 2 hours

Cut the chicken into ½" cubes. Toss the chicken with the olive oil, salt, and garlic. Thread an equal amount of the chicken onto each skewer. Refrigerate (up to 48 hours) until 1 hour before you're going to grill at which point keep them at room temperature to temper. On a preheated medium-high grill, grill for 3-5 minutes on two sides until cooked to an internal temperature of 160 degrees

For the Olive Condiment:

You'll need

- 1 10oz jar of pitted queen olives, drained and chopped
- 2 Tablespoons pepitas
- ¼ cup extra virgin olive oil
- 2 teaspoon chopped dill
- 2 teaspoon chopped parsley
- 2 teaspoon chopped mint
- 2 lemons, juiced and zested

In a pan on medium heat, heat the pepitas in olive oil until they start to get a nice toasted color. Carefully add the olives and herbs and continue to heat for three minutes. Turn off the heat and add the lemon juice and zest. Allow to cool down and hold at room temperature.

For the Cous Cous Salad:

You'll need

- 1 cup pearly/Israeli cous cous
 - 3 Tablespoons extra virgin olive oil
 - 1 Tablespoon toasted sunflower seeds (or pepitas or pine nut)
 - ½ cup picked basil leaves
 - ¼ cup picked parsley
 - ¼ cup picked dill*
 - 1 Tablespoon grated parmigiano
 - 1 clove garlic
 - ½ teaspoon salt
 - ¼ cup ice water
 - 1 lemon, juiced
 - 4 round radishes
- *keep a few sprigs aside for garnish

Bring a pot of salted water to a boil, cook the cous cous in the salted water for the minimum # of minutes the box suggests (ie 8-10 minutes, cook it 8). Strain the water and lay the cooked cous cous out in an even layer on a platter or cookie sheet. Drizzle with 1T of olive oil, so it doesn't stick and let come quickly to room temp. In a food processor, smoothie blender, or mortar (w/pestle) blend the seeds, olive oil, cheese, herbs, garlic, salt until smooth - add what of the ice water is needed to achieve a smooth consistency (it's okay if ice gets incorporated!). Place the pesto in a mixing bowl, add the lemon juice and mix thoroughly. Add the cous cous and mix until it's fully coated. Adjust salt, lemon, and olive oil to taste. Garnish the salad with thin slices of radish and sprigs of dill

To Finish:

Either serve everything family style or plate by spooning the cous cous salad evenly onto 4 plates, place 2 skewers on top of each pile of salad. Spoon some of the olive condiment onto the chicken (it'll be great mixed with the cous cous, so don't be afraid to mix) and garnish with sliced radishes and picked dill. You can always finish with a little drizzle of olive oil and some lemon wedges.