

Makes 6 Servings

Use Chantal® Talavera Collection™ Oval Baker



Lemon Chicken Couscous

Ingredients:

- 4 chopped, boneless chicken breast fillets
- 5 tablespoons olive oil
- Half lemon
- Salt and pepper to taste
- 1¼ cups cooked couscous
- 1 cup diced mushrooms
- 2 minced garlic cloves
- ⅓ cup thinly sliced sun-dried tomatoes
- 1½ cups chicken broth

Preparation:

1. Preheat oven to 350° Fahrenheit.
2. In a large bowl, mix together chopped chicken breasts and 3 tablespoons of olive oil. Add lemon juice, salt and pepper to taste.
3. Pour cooked couscous across bottom of Talavera Oval Baker. Spread 2 tablespoons of olive oil on top of couscous. Evenly layer chicken pieces.
4. Sprinkle mushrooms, garlic and tomatoes equally across top. Pour 1½ cups of chicken broth into baker soaking all ingredients in liquid.
5. Bake for 40 minutes or until chicken is cooked. Let cool and serve!