Chicken Schwarma *Cous Cous* Salad



Ingredients

600g giant cous cous (cooked & chilled)
40g Verstegen Schwarma World Grill
20g vegetable oil
chicken fillets
1 small red pepper (chopped)
1 small yellow pepper (chopped)
1 small cucumber (chopped)
1 red onion (chopped)
2 sweet potatoes (diced and cooked)

Method

Place the chicken fillets in a boilable vac bag and add 10% **Verstegen Schwarma World Grill**.
Vacuum and steam in the Rational at 85°C for 20 minutes, or to an internal temperature of 75°C.
Chill and slice.
Mix **Verstegen Schwarma World Grill** with the vegetable oil.
Add to the cous cous and salad vegetables and mix well.
Portion and top with the sliced chicken.

Verstegen adds that extra something.

Verstegen
SPICES & SAUCES