

## Za'atar Chicken Thighs with Israeli Couscous and Savory Naan



- 3 tsp olive oil
- 4 tsp za'atar
- 1 cup of Israeli (Pearl) Couscous
- 1 ½ cup boiling water
- handful of arugula
- ½ cup cherry tomatoes halved
- ½ lb skinless boneless chicken thighs
- 7 oz asparagus, green beans, snow peas or a mix
- ½ ripe avocado cubed
- 1 scallion thinly sliced (reserve green part for garnish)
- 2 tbsp pitted dates finely chopped (optional)

In a large saucepan, heat one teaspoon of the oil over medium-high. Add couscous and half the za'atar and cook, stirring well, for 1 minute. Add 1 1/2 cups of boiling water. Reduce heat and simmer for 8-10 minutes, or until liquid is absorbed. Add arugula on top of couscous. Cover, set aside and keep warm.

2. In a large pan, heat remaining oil over medium-high. Add chicken and reduce heat to medium. Cook for 3 minutes. Sprinkle remaining za'atar over chicken. Cook, turning once, for a further 2-3 minutes, or until cooked through and lightly golden.

3. Remove chicken thighs and keep warm. Increase heat to high and add green vegetables and tomatoes to pan. Sear for 2-3 minutes.

3. Mix tomatoes, vegetables and remaining ingredients through couscous mixture.

4. To serve, divide couscous and vegetable mixture among 2 plates, top with chicken and garnish with sliced scallion greens

### Naan Bread with Za'atar

- 1 Naan bread
- 1tsp za'atar
- Olive oil or ghee

Warm oven to 400 degrees. Mix olive oil or ghee with za'atar. Sprinkle naan with water. Warm in the oven for 3 minutes. Brush olive oil mixture on one side of the naan bread.