



Maggi® Juicy Mixed Herbs

Ingredients

- 1 packet Maggi Juicy Paprika Chicken
- 600 g Chicken Breast
- 280 g Couscous
- 240 g Cherry Tomatoes
- 1 tablespoon Vegetable Oil
- 20 g Onion Springs
- 135 g Red Pepper
- 150 g With Peel Cucumber
- 30 g Rocket leaves

Instructions

1. Preheat the oven to 180°C (160°C fan) or Gas Mark 4. Prepare the So Juicy Mixed Herbs chicken according to the cooking instructions on pack.
2. Cook the couscous according to pack instructions. Finely chop the herbs, slice the peppers, cucumber, and red onion and mix through the couscous.
3. Place the cherry tomatoes on a baking sheet and drizzle with the oil. 10 minutes before the chicken is ready, place the tomatoes in the oven.
4. Serve the vegetable couscous and roasted tomatoes with the So Juicy Mixed Herbs. Top with the rocket and a grinding of black pepper.

Nutrition

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|---------------------|-------------|
| Carbohydrate | 81.97 g |
| Energy | 625.14 kcal |
| Fat | 14.26 g |
| Fibre | 14.42 g |
| Protein | 48.38 g |
| of which: saturates | 2.43 g |
| Sodium | 91.58 mg |
| of which: sugars | 91.58 mg |

60 Minutes

4 Serves