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Vegan Alternative to Moroccan Chicken with Couscous

Preparation time: 40 min

Cooking time: 20 min

Total time: 1 h

Difficulty: easy

Portions: 2 People

For the salsa

1 pc preserved lemon

1 Handful dried apricots

1 pc red bell pepper

1 pc pomegranate

For the vegan alternative to chicken

300 g Vantastic Soy Cubes

1 tb olive oil

2 pc scallions

1 Handful sprigs of thyme

1 ts harissa paste

5 pc saffron strands

100 ml boiling water (Pour over the saffron strands and let it steep for a few minutes)

Some salt and pepper

For the couscous

1 Cup(s) couscous

2 Cup(s) boiling water

To garnish

1 Handful pistachios

0.5 Cup(s) Vegan alternative to yoghurt

For the salsa

1. Blend the lemon, apricots and paprika in a mixer until everything is mixed well. Transfer to a bowl. Press out the juice of half of the pomegranate. Mix and season to taste.

For the vegan alternative to chicken

1. Heat the oil in a frying pan and add the Vantastic Soy Cubes. Fry for around 3 minutes on each side. Add finely chopped scallions, thyme sprigs, harissa to taste, as well as the saffron strands and the water they soaked in. Leave to simmer over a low heat until half of the liquid from the pan has evaporated.

For the couscous

1. Add the couscous to the boiling water in a small saucepan. Add salt, cover and leave to stand for around

three minutes. Then add the vegan alternative to butter and fluff up the couscous with a fork. Now serve the couscous with the vegan alternative to chicken and the salsa. Garnish with a little of the frying juices, pistachios, pomegranate seeds and serve with a bowl of yoghurt.