

# Tunisian Cous Cous Salad w/ Chili Cilantro Vinaigrette

Disney's Animal Kingdom Lodge

Boma

## Ingredients

- 🍷 1 lb Cous Cous, cooked
- 🍷 1 pint Water
- 🍷 1 cup Soy Sauce
- 🍷 1 teaspoon Ground Ginger
- 🍷 ½ cup Sugar
- 🍷 1 lb Mushrooms, sliced and roasted
- 🍷 1 lb Chicken Breast strips
- 🍷 1 Red Pepper, seeded, diced, and roasted
- 🍷 1 Medium Onion, diced and roasted
- 🍷 1 cup Diced Tomato
- 🍷 1 lb Whole Kernel Corn, frozen and roasted
- 🍷 1 ounce Olive Oil
- 🍷 1 cup Cilantro, chopped
- 🍷 Chili Cilantro Dressing (see recipe below)



## Directions

1. **Soy stock:** In a medium sized stock pot, heat the soy sauce, sugar, ginger and water and bring to a boil.
2. Then set aside. In a large bowl or pan, place cous cous and stir in the soy stock and fully incorporate. Then cover and let stand for 5 minutes. Remove lid and break apart the mixture with a fork, creating fluffy kernels of cous cous. Adjust the seasoning with salt and pepper.
3. On a sheet pan or roasting pan, place the mushrooms, onions, and chicken and roast in the oven at 350 degrees with olive oil. Cook until mushrooms are golden and the chicken is fully cooked. Add bell peppers and corn kernels and continue to roast and stir for 10 minutes. Remove mixture from the oven. Taste and season with salt and pepper.
4. Combine the cous cous, the vegetable-chicken mixture, and chopped cilantro and fully mix.
5. Add chili cilantro dressing to the mixture, stir and adjust the seasoning. Reserve or serve.

## Ingredients – Chile Cilantro Vinaigrette

- 🍷 2 each Jalapeno Chili Pepper
- 🍷 ½ cup Honey
- 🍷 1 cup Rice Vinegar
- 🍷 1 cup Safflower Oil/Vegetable Oil
- 🍷 ¼ cup Lime Juice, fresh squeezed

## Directions

1. Blend all the ingredients until smooth. Make sure there are no large pieces of jalapeno.

