

Chicken Marbella



Ingredients

- 1/2 cup couscous
- 1/2 cup dried prunes, chopped into bite sized pieces
- 1 tablespoon dried oregano
- 1 tablespoon brown sugar
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- 1 broth packet
- 1 tablespoon olive oil, or 1 olive oil packet
- 1 (7 oz) pouch chicken
- 1 (2.5 oz) pouch pitted green olives
- 2 vinegar packets, optional

Info

- **Prep:** 5
- **Cook:** 1
- **Serves:** 1
- [Source](#)

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Directions

1. BEFORE YOUR TRIP: place the couscous, chopped prunes, oregano, sugar, salt, and garlic powder in a small ziplock bag. Pack along the other packaged ingredients: chicken, olives, olive oil, broth packet, and vinegar packets. (Smaller items like olive oil, broth, and vinegar can be stored inside the baggie with the couscous mix.)
2. AT CAMP: Bring 1/2 cup (4 oz.) water to a boil. Add the broth packet, olive oil, couscous mixture, and chicken to the pot, give it a big stir to combine, take it off the heat, and cover. Allow it to stand 5 minutes to allow the couscous to absorb all the liquid. Once the couscous has fluffed up, add the vinegar (if using) and the olives and stir again to combine. Dig in!

[couscous](#), [prunes](#), [brown sugar](#), [pouch chicken](#), [olives](#)

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