

EASY-TO-LOVE CHICKEN THIGHS AND COUSCOUS

Ingredients

- 3 Tbsp sugar
- 1/4 cup plus 1 Tbsp apple cider vinegar
- 2 tsp salt, divided
- 1 Tbsp onion powder
- 2 tsp garlic powder
- 2 tsp paprika
- 3 Tbsp extra-virgin olive oil, divided, plus more for brushing
- 1 1/2 lb skinless, boneless chicken thighs (about 6)
- 1 cup Israeli couscous
- Vegetable oil (for grill)
- 2 medium ears of corn, shucked
- 12 oz. cherry tomatoes, halved
- Freshly ground pepper
- 1 lemon
- Basil leaves (for serving)

Directions

1 - Whisk sugar, 1/4 cup vinegar, and 1 3/4 tsp salt in a small bowl until sugar and salt are mostly dissolved. Whisk in onion powder, garlic powder, paprika, and 1 Tbsp. olive oil.

2 - Pour marinade into a large resealable plastic bag. Add chicken, close bag, and turn to coat. Let sit at room temperature 15 minutes, or chill, turning occasionally, up to 12 hours.

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Directions, cont.

3 - Meanwhile, heat 1 Tbsp. olive oil in a medium saucepan over medium-high. Add Israeli couscous and cook, stirring to coat, until golden brown, 1-2 minutes. Carefully pour in 1 1/4 cups water and add 1/4 tsp. salt; stir well. Bring to a boil; immediately reduce heat to low and cover. Simmer until tender, 8-10 minutes. Remove lid, gently fluff, and let sit to allow excess moisture to evaporate.

4 - Meanwhile, prepare grill for medium-high heat; oil grate with vegetable oil. Brush corn with olive oil; grill, turning often, until tender and charred in spots, 7-9 minutes. Transfer to a cutting board and let cool. Cut kernels from corn cobs and place in a medium bowl.

5 - Remove chicken from marinade, letting excess drip back into bag. Grill, reducing heat or moving to a cooler spot if charring too quickly, until cooked through and well browned, about 5 minutes per side. Transfer to cutting board and let rest 10 minutes.

6 - Add tomatoes and Israeli couscous to corn and toss to combine. Drizzle in remaining 1 Tbsp. vinegar and 1 Tbsp. olive oil, season with salt and pepper, and toss again. Transfer couscous salad to a platter. Finely grate lemon zest over, then cut lemon into wedges. Season salad with more pepper.

7 - Slice chicken and arrange over salad. Top with basil and serve with lemon wedges.

Serves: 4-6

Source: *Bon Appetit* (August 2023 issue)