

★ U.K. ★ BBQ ★ Week ★



2-zone: Direct
for the kebabs/
Indirect for the
couscous



Final Temp
74°C/165°F



25 mins



£12



Serves 4-6

RECIPE

Chicken, Chorizo And Halloumi Kebabs With Buttered Spinach Couscous



INGREDIENTS

400g (14oz) chicken thigh fillets, cut into bite-sized pieces

2 x 250g (9oz) packs of halloumi, each chopped into 8 cubes

1 x 225g (8oz) spicy chorizo ring, sliced into thin (5–7mm/¼-in) rings

For the marinade

a bunch of fresh mint, finely chopped

zest and juice of 1 lemon

2 cloves of garlic, crushed

2 tbsp olive oil

salt and freshly ground black pepper

For the couscous

200g (1¼ cup) couscous

300ml (1¼ cups) hot chicken or vegetable stock

3 handfuls of baby spinach leaves, roughly chopped

25g (2 tbsp) butter, diced

salt and freshly ground black pepper

METHOD

1. Mix the marinade in a small bowl by stirring together the mint, lemon zest and juice, garlic and olive oil in a bowl. Season well with black pepper.
2. Put the chicken into one bowl and the halloumi into another, then divide the marinade between them, tossing together to coat well. Cover with clingfilm and leave to marinate in the fridge for a few hours or overnight.
3. Thread the halloumi and chicken on to skewers along with the chorizo slices. For structural integrity (very important with kebabs!), start with a slice of chorizo, then follow each piece of meat or cheese with more chorizo – its nice solid texture helps keep everything snugly and firmly together. Also, halloumi tends to have a rather irritating crack running through the centre of each block, which means that when cubed it can fall off skewers easily – the best thing is to work out which way the crack runs and make sure you thread the pieces with any cracks at right angles to the skewer, giving them the most chance of staying intact on the stick. Keep chilled until you are ready to cook.
4. Grill the kebabs directly for about 15–20 minutes, the grill should be hot 280–300°C (535–570°F). Turn the kebabs frequently.
5. Once the kebabs begin cooking, get the couscous ready for baking. Take a deep terracotta dish, or an ovenproof deep frying pan, and sprinkle the couscous over the base. Pour in the hot stock and season with a little salt and pepper. Top with the chopped spinach and dot with the butter. Top with a lid or a snug-fitting piece of foil and slide into a cooler corner of the oven, away from the fire and embers.
6. The couscous will take around 15 minutes to steam to perfection, but the exact time will depend on the temperature of the BBQ.
7. Check after 10 minutes – it is done when the couscous has absorbed all the stock, the spinach has wilted and the butter has melted on top. If it's not ready, re-cover and slide back in. If it is, fork through lightly, re-cover and leave to keep warm. If your BBQ isn't big enough to cook both kebabs and couscous at the same time, begin with the couscous, and keep warm while you cook the kebabs. Serve the kebabs on top of the couscous.



Recipe kindly supplied by
Genevieve Taylor from *The
Ultimate Wood-Fired Oven
Cookbook* (Quadrille, £15)
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