

## PRESERVED LEMON Guacamole

2 ripe avocados, chopped  
1 clove garlic, finely chopped  
1 teaspoon Tabasco sauce  
1 teaspoon sea salt  
½ teaspoon freshly ground black pepper  
1 tablespoon lemon juice  
8 cherry tomatoes, quartered  
rind of 2 pieces **PRESERVED LEMON**, finely diced  
2 tablespoons chopped coriander leaves

In a food processor, blend avocado with garlic, tabasco, salt, pepper and lemon juice until smooth. Spoon into a bowl and stir through the tomatoes, **PRESERVED LEMON** rind and coriander. Serve as a dip with crusty bread, wafers or corn chips or as an accompaniment to grilled fish or barbecued poultry.

Serves 4

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## Baked Chermoula Chicken

500 gr chicken thigh fillets, cut in half  
4 tablespoons olive oil  
2 tablespoons **CHERMOULA PASTE**  
1 tablespoon lemon juice  
2 tablespoons parsley leaves, shredded  
2 tablespoons coriander leaves, shredded  
4 ripe tomatoes, seeded and finely diced  
1 tablespoon **CM PRESERVED LEMON**, diced  
1 tablespoon small pitted black olives

Mix half the the oil and Chermoula and rub into chicken.  
Cook the chicken in baking dish in 175C oven for 20 mins until tender.  
Mix the remaining oil with lemon juice, add salt and pepper to taste.  
Mix the parsley, coriander, olives, diced tomato and preserved lemon in bowl.  
Arrange cooked chicken on plate and spoon over the tomato salad.

Serves 4

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## Green Bean Sambal

20 ml vegetable oil  
2 cloves garlic, finely chopped  
1 small red birds-eye chilli, finely chopped  
2 teaspoons fish sauce  
1 tbsp Chinese oyster sauce  
2 teaspoons Chinese black vinegar  
1 teaspoon sweet soy sauce  
250 gr green beans, trimmed  
1 tablespoon **CHILLI JAM**  
4 green onions, finely sliced

Heat oil in a wok, add garlic, chilli, fish sauce, oyster sauce, vinegar, sweet soy sauce and green beans.  
Toss over heat and cook for 2 minutes, or until beans begin to soften.  
Stir in **CHILLI JAM** and cook for another minute to coat beans with paste.  
Add a little water to prevent burning.  
Remove from heat, add sliced green onion and serve.

Note: asparagus can be substituted for beans.

Serves 4

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