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by ewfood

Hot Roasted Vegetables and Chicken

Ingredients

2 zucchini, cut into large chunks
2 red bell peppers, cut into large chunks
1 green bell peper, cut into large chunks
1 yellow or orange bell pepper, cut into large chunks
3-4 portobello mushroom caps, cut into large chunks
1 large red onion, quartered and separated
1 can jumbo black pitted olives, drained
1 bottle salad dressing
1 lb chicken breasts, diced
2 boxes instant couscous
Servings
6
Person

Preparation

1. In a large bowl, combine all of the vegetables, the olives, and enough of the salad dressing to coat the vegetables
2. Mix, and let stand at room temperature for at least one hour, and up to several hours
3. Marinate the chicken in some salad dressing for two hours or overnight
4. Preheat the oven to 250°C
5. Make the couscous according to package directions, and set aside
6. Add veggies and chicken to a roasting pan, and cook for 25 minutes
7. Fluff the couscous with a fork, and place in a large serving platter
8. Top with veggie mixture, including any pan juices
9. Enjoy hot, room temperature, or cold

Cooks Note

Serves 6