Grilled Asparagus & Chicken with Couscous

1 lb asparagus, grilled and cut into ½ inch pieces
1 lb chicken breast, grilled and diced
2 cups couscous, cooked
1 spring onion
2 T tarragon, chopped
¼ c olive oil
3 T tarragon vinegar
1 T lemon juice
kosher salt & pepper, to taste

Finely dice the white bulb of the spring onion and set aside. Thinly slice the greens of the onion on the bias and set aside. In a large mixing bowl, combine the asparagus, chicken breast and couscous. Add ¼ cup of the diced onion bulb, tarragon, olive oil, tarragon vinegar and lemon juice and gently toss together. Season with salt and pepper to taste. Just before serving, add the sliced onion greens and gently combine.

Recipe by Garden Chef Christina Curry

ATLANTA BOTANICAL GARDEN