

Herbed Couscous

I do love Moroccan tagines and when I have them I like to serve them with this herbed couscous. I try to soak the couscous grains in a stock appropriate to the main ingredient, chicken stock for chicken, lamb stock for lamb, etc. Failing that stock made from the good organic Swiss vegetable stock powder works. (This is one of the very few acceptable uses of dehydrated stock thingies.)

(The smaller fresh herb bags in Waitrose are, I think, 20g.)

Planning

serves:	4
prep time:	60 mins
cooking time:	n/a

Ingredients

250g couscous
1 tbs extra virgin olive oil
500 ml hot stock (as appropriate)
20g fresh parsley, leaves picked
20g fresh coriander, leaves picked
20g fresh mint, leaves picked

Method

Stir the olive oil into the couscous in a suitable glass bowl to coat the grains.

Add the hot stock and stir before leaving the couscous to soak and absorb the liquid. Leave it to cool down.

When cool, chop together all the herb leaves and stir them into the couscous.