



Couscous with Roast Vegetables

Ingredients

3 tablespoons extra virgin olive oil

750mls vegetable stock

Vegetable Stock

300g Pearl Cous Cous

Any vegetables from the garden, ie capsicum, eggplant, tomatoes, zucchini, pumpkin, cut up into small cubes and herbs of your choice.

Method

Heat 3 tbsp. of olive oil in a saucepan and add whole pack of Pearl CousCous (300g).

Sauté until Cous Cous turns light brown. Add 3 cups of boiling vegetable stock (750)mls.

Cover and simmer for 16minutes or until all the water is absorbed, stirring occasionally, be careful not to burn.

Once cooked gently stir in roasted vegetables