

Moroccan Couscous

Ingredients

1 cup of couscous
1 red and 1 green pepper
2 celery sticks
2 tsp cumin
2 tsp ground coriander
½ tsp chilli powder
½ cup raisins
125ml olive oil
4 tbsp white wine vinegar
1 bunch coriander
1 bunch flat leaf parsley



Method

1. Cook the couscous according to the instructions on the packet and leave to cool.
2. Deseed, core and dice the peppers and chop the celery into small cubes – add them to the couscous and mix.
3. Combine the ground coriander, cumin, chilli powder raisins, and oil in a frying pan and gently warm over a moderate heat for about 3 minutes.
4. Stir in the white wine vinegar and then pour the whole mixture into the couscous.
5. Finely chop the coriander and parsley (don't worry about the stalks – they can add crunch).
6. Add the herbs to the couscous, season, and mix well before serving.

Tips

If you want to add more vegetables such as carrots, courgettes, chickpeas etc, do so at stage 2.

You can also add chunks of cooked meat to the couscous.

Or perhaps serve the couscous as a side order