

INGREDIENTS

1 cup couscous
1 cup hot chicken stock
Small bunch of coriander
Small bunch of parsley
Small bunch of tarragon
1 small red onion
4 olives
Pepper to taste
Zest of a lemon
Olive

INSTRUCTIONS

1. Combine couscous with hot stock and stir.
2. Cover the couscous and let it sit for about 5 minutes undisturbed until it has fully absorbed the liquid.
3. Add a drizzle of olive oil.
4. Fluff with fork until couscous is separated and place into a bowl.
5. Add coriander, parsley, tarragon.
6. Add red onion and olives and mix all together.
7. Season with salt and pepper.
8. Serve.



Herbed Couscous



4 servings



10 minutes

A fresh and bright dish, the lemon zest and herbs make the couscous sing. Perfect served with Tagine Chicken or as a meal on its own.