

HERBED COUSCOUS

INGREDIENTS

1 cup of couscous

Seasonal herbs and veg from our garden

Optional:

Sultanas, dried apricots, bacon, cooked vegetables or anything else you like.

METHOD

Place 1 cup of water in a saucepan. Add ½ tablespoons of oil and 1 teaspoon of salt and bring to the boil.

Remove from heat. Stir and pour in 1 cup of couscous. Cover and allow to stand for 3 minutes. Separate with a fork.

Wash and dry all fresh seasonal herbs. Finely dice and mix thru your couscous. If adding any seasonal veg wash, dry, dice and cooked all vegetables then mix thru your couscous.

Divide the couscous between serving bowls.