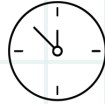




COUS COUS



Prep time
2 min



Cooking time
5-10 min



Portions
6-8



Cous Cous

Chef Notes

- Cooks in just five minutes—Instant couscous is pre-steamed and dried—so all you need to do is add boiling water or stock, cover, and fluff with a fork.
- Pour equal parts boiling water or stock over it, cover, and let it steam for about 5 minutes.
- Couscous is very plain on its own, so add seasoning. like salt, olive oil, butter, lemon juice, garlic, or herbs like coriander or mint.
- A dash of cinnamon or cumin will also work in Moroccan-style dishes.

Skill Badges



Ingredients

2 cups cous cous
2 cups boiling water or stock
1 tbs lemon juice (Optional)
½ tsp salt

Other flavourings to add to cous cous is fresh herbs, lemon zest, butter, chopped dried apricots, flaked almonds.

Equipment

mixing bowl with lid or plate
measuring cup
chopping board
knife
juicer

Method

Step 1 Add cous cous to a bowl. Boil kettle, and add stock cube to a jug. Pour water over and stir to dissolve

Step 2 Pour over couscous in a heatproof bowl. Give a quick stir and cover with a lid, plate (or cling wrap).

Step 3 Leave for 5-10 minutes, then fluff with fork. Stir through olive oil, lemon juice, salt and herbs if using.