

Cous Cous

Season: Any

Type: Moroccan Side

Difficulty: Easy

Serves: 6

Fresh from the garden: Spring onions, parsley, mint, lemon

Equipment:	Ingredients:
Chopping board and mat	1 cup cous cous
Knife	1 Tblsp oil
Measuring cups and spoons	1 tsp stock powder
Saucepan (or frying pan)	1 cup boiling water
Can opener	1 tsp lemon juice
Bowl	1Tblsp butter
Fork	¼ cup chopped parsley
	¼ cup chopped mint
	¼ cup chopped spring onions
	¼ cup sultanas

Method

- Place cous cous in a bowl.
- Add oil and stock powder and rub into cous cous thoroughly with your hands.
- Add boiling water and lemon juice, mix and allow to sit for 10 minutes.
- Add butter and stir well with a fork.
- Add herbs, spring onions and sultanas and mix well.