

Yummy Moroccan style couscous

Ingredients:

- 150g couscous
- ½ teaspoon turmeric
- 1 reduced salt vegetable stock cube/baby stock cube (optional)
- ½ teaspoon ground cinnamon
- ¼ teaspoon paprika
- ½ can of chickpeas (drained and rinsed)
- 75g chopped dried apricots
- A handful of sultanas or raisins
- Zest & juice of 1 lemon
- Drizzle of olive oil



Options to add:

- 1 finely sliced red onion
- Sliced roasted peppers/courgette/beetroot/butternut squash
- Diced cooked chicken
- Peas and/or sweetcorn

Method:

- Tip the couscous into a large bowl, crumble in the stock cube (if using), add the spices, chickpeas, apricots and sultanas and cover in freshly boiled water. Stir the mixture, then cover and leave for 5-10mins.
- Fluff up the couscous using a fork, stir through the lemon juice, zest and a drizzle of olive oil.