

Mediterranean Couscous (v)

Ingredients:

- 2x Zucchini
- 2x Bell Pepper
- 2x Small Red Onion
- 15x Cherry tomatoes
- 1x Can of Chickpeas
- 1x Jar of Olives (do not drain fully)
- Olive Oil (and/or butter)
- Balsamic Vinegar
- 200g Feta, cubed or crumbled.
- 500g couscous
- Salt
- Mint
- Parsley

Put butter in the frying pan. Olive oil if you're going vegan. Chop onions lengthways and add to frying pan on medium-low heat. Chop zucchini into quarters, then slice. Add to frying pan. Chop cherry tomatoes in half. Add to frying pan. Boil kettle of water. Chop bell pepper, add to frying pan. Empty olive jar into frying pan. Add balsamic vinegar and some of the olive juice to the frying pan. Add salt. Cook for 10 minutes.

Cook the couscous in a large pot, ignoring the directions on the box. Continue to add water until it is cooked. Season with an amount of salt and some mint. Also add some olive oil.

Once the couscous is cooked and all the water has soaked in, add the vegetables to the couscous pan. Add feta and fresh parsley. Stir. Serve. Eat.

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