



## Lemony Couscous ( OP W )

Serving: 1

Non Veg

### *Ingredients*

- Couscous - 20 gms
- Chicken stock/water 1cup
- Garlic cloves, minced - 1tsp. (5 gm)
- Lemon zest and juice  $\frac{1}{2}$  cut
- Salt to taste
- Pepper  $\frac{1}{2}$  tsp.
- Rosemary/mixed herbs - 1 tsp.
- Oil-  $\frac{1}{2}$  tsp.

### *Preparation Method*

- 1. In a bowl, place the couscous.
- 2. In a small saucepan over medium high, heat the olive oil
- 3. Add the garlic, lemon zest, rosemary, and chicken stock, and bring to boil.
- 4. In a bowl with couscous, steam in the boiling stock and lemon juice, and stir to combine.
- 5. Cover with plastic wrap so no steam can get out an allow it to sit with 5-7 minutes
- 6. Using a fork fluff up the couscous and season with salt, pepper and garlic and stir to mix. Serve as desired.