

Harissa couscous



Method

1. Tip couscous into a heatproof bowl. Add a spring onions, mint and cherry tomatoes.
2. Pour over hot vegetable stock mixed with harissa. Stir and cover with a plate. Leave for 5 mins, then pour over olive oil and lemon juice and stir through.



Ingredients

- 400g couscous
- bunch of spring onions, finely sliced
- 3 tbsp roughly chopped mint
- 250g halved cherry tomato
- 400ml hot vegetable stock
- 1 tsp harissa paste
- 3 tbsp olive oil
- Juice of one lemon