



## Moroccan couscous

Couscous has been made with semolina that has been mixed with water to form small pellets. It gives its name to the traditional dish of Northern Africa in which it is steamed over a stew of broth.

**Serves 6, prep 15 mins, cook 5 mins**

250g Couscous  
Juice of 1 orange  
½ bunch of spring onion finely chopped  
4 ripe tomatoes finely chopped  
1 small tin of naturally sweet sweetcorn  
½ tsp turmeric  
½ tsp paprika  
½ tsp cumin  
2 tbsp freshly chopped coriander  
1 tbsp tomato paste  
400ml hot vegetable stock

- 1 Mix all the ingredients together then add the stock. Whisk with a fork, cover with clingfilm and leave to stand for 10 minutes.