



FATIMA’S HARISSA COUSCOUS WITH SPICED NUTS & MARINATED OLIVES

SERVES 4

INGREDIENTS

- 1 cup couscous
- 2T Fatima’s Harissa Sauce
- 1 cup vege stock
- Zest & juice of 1/2 lemon
- 1/2 cup Fatima’s Spiced Nuts
- 1/2 cup Fatima’s Marinated Olives
- 20g chopped destalked Italian parsley
- Flaky sea salt & freshly ground black pepper



METHOD

Place couscous in a heatproof bowl, pour in 1 cup boiling vege stock, cover bowl with a plate so it’s airtight, and leave to sit for 10 minutes. Fluff with a fork. Add Fatima’s Harissa Sauce and toss through the couscous so it’s evenly coated. Add lemon zest and juice, chopped Italian parsley and season to taste. Mix in Fatima’s Spiced Nuts and Fatima’s Marinated Olives. Delicious with Fatima’s Moroccan Chicken and a fresh green salad.

