

# Moroccan Israeli couscous



serves 4

## ingredients:

3 medium sized potatoes, peeled and diced into bite size pieces  
1C israeli couscous  
1 brown onion, diced  
4 garlic cloves, diced  
2 Tbsp veggie broth powder  
2 ½ C boiling water  
1 lemon, sliced  
½ C olives, sliced  
½ C raisins  
⅓ C whole dried dates, chopped  
250g cherry tomatoes, halved  
Handful herbs

## Moroccan spice mix:

2 tsp cumin  
1 tsp ginger  
2 tsp cinnamon  
2 tsp smoked paprika  
2 tsp pink salt  
1 tsp black pepper  
1 tsp turmeric  
½ tsp chilli powder

## method:

Preheat the oven to 180 degrees. Prepare a baking dish with a lid and set aside.

Boil the diced potatoes for 8-10 minutes in a pot.

While the potatoes are cooking, in a pan 'toast' the couscous for a few minutes to slightly brown, then put aside in a bowl. Fry onions, garlic and spice mix in a little oil in the same pan for a few minutes. Drain the potatoes and add these to the pan along with the couscous and combine so the spices mix over everything. Add olives, raisins, dates, cherry tomatoes, herbs and combine.

Pour into your prepared baking dish. Prepare your veggie broth by adding 2 Tbsp of veggie broth powder with 2 ½ C boiling water and stir to combine, then pour this into your baking dish. Add your lemon slices on top. Put the lid on and bake in the oven for approximately 40 minutes.

