



Tunisian Cous Cous

Ingredients

- 1 red onion finely diced
- 1 teaspoon of garlic paste
- 6 cloves of garlic - leave them whole
- 1 teaspoon of salt
- 2 teaspoon of [Le' Spice Tunisian Tabil](#)
- 1 handful of parsley finely chopped
- 1 leek, finely diced
- the leaves from 1 fennel, finely chopped
- a handful of Dill, finely chopped
- 1 bunch of Dutch carrot, roughly chopped
- 1 red capsicum, skin and core removed, finely chopped
- 3 chopped tomatoes - remove the seeds
- 2 stalk of celery roughly chopped
- 1 tablespoon of butter
- 1/2 cup of olive oil
- 1 glass of water
- 250 grams of Medium Grain Cous Cous

Method

1. Prepare the steamer
2. On a separate pot or pan, heat up the olive oil
3. Add the onions, celery, salt, garlic paste, fennel, dill and leek and saute on low heat for 5 minutes
4. Add the dutch carrot, and whole garlic and sauté for another 5 minutes
5. Add the chopped tomatoes and red capsicum and sauté for another 3 minutes
6. Add the chopped parsley and Le' Spice Tunisian Tabil and saute for another 1 minute
7. Add the cous cous and stir well and cook for further 5 minutes
8. Add 1 glass of water and cook for another 5 minutes or until the cous cous absorb all the water
9. Be gentle while stirring, best to stir using a fork
10. Turn off the flame after 5 minutes, and move the content of the pot into the steamer
11. Steam the Cous Cous with the lid on for 30 minutes
12. After 30 minutes, turn off the steamer and open the lid and add the butter - stir the butter through the cous cous with a fork while fluffing the cous cous to keep the grain separated
13. Close the steamer lid and let the cous cous sit for another 15 minutes
14. Serve as side dish with lamb grill

Happy Cooking



Aliza, on Behalf of Le' Spice Kitchen

