



# Honey Roasted Vegetables with Coriander Cous Cous

## INGREDIENTS

1 large red bell pepper,  
2 medium carrots,  
1 small red onion,  
1 medium courgette,  
4 Tbsp olive oil, divided  
2 Tbsp fresh lemon juice  
2 tsp minced garlic  
Salt to taste

1 1/3 cups dry couscous  
Chicken stock  
3 tsp Ras el hanout  
1/2 cup raisins  
1 can chick peas,  
1/2 cup slivered almonds,  
3 Tbsp minced fresh coriander  
2 Tbsp minced fresh mint

## Method

- Preheat oven to 180 degrees. Grease baking sheet
- Add veggies, drizzle with oil, spices and season.
- Roast until tender, about 15 minutes.
- Whisk olive oil, lemon, and seasoning.
- Bring chicken stock to a boil.
- Pour hot chicken broth over couscous and raisins in bowl and toss
- Cover and rest 5 minutes.
- Place CousCous in a steamer for 15-20 to cook and make fluffy and light
- Add roasted vegetables, chick peas, almonds, coriander, mint and lemon mixture and toss.

Eat either on its own or add to a steamed fish or chargrilled chicken.