



## Couscous with tomato - Morocco



**Time:** 45 min.

**Difficulty:** Easy

### Ingredients (4 people)

- **Ingredients**

- Organic Tomato Puree 500g 400 gr
- Coriander seeds 2 tbsp.
- Couscous 5 oz.
- Dry red chili pepper 1
- EVO oil to taste
- Garlic cloves 4
- Salt to taste
- Sprig parsley 1
- Sweet paprika 1 tsp.

**For this recipe we used:**



## **Preparation**

Put the couscous in a bowl with oil and boiling water, let the grains swell and cover with cling film.

In a pan heat some oil and pour in the strained tomatoes. Chop the coriander, paprika, crushed garlic, chili pepper, oil and salt by hand or with a blender. Add the chopped mix to the strained tomatoes and 2 cups of water.

Cook for 20 minutes. Break up the couscous with a fork and add it to the spicy tomato sauce.

Sprinkle with a sprig of chopped parsley and a drop of oil and serve immediately.

## **Curiosity.**

This dish is typical of Morocco and North Africa.