Couscous



Preparation time: 30 min
Difficulty: Medium

Ingredients

- Clams: 100 g
- Couscous*: 160 g
- EVO oil: to taste
- Fresh chilli pepper: to taste
- Garlic: 1 clove
- Lemon zest: to taste
- Mussels: 200 g
- Pepper: to taste
- Prawns: 200 gr
- Salt: to taste
- Thyme: to taste

Preparation

1. Thoroughly clean the fish; in a pan, brown the garlic, chilli pepper and the zest of one lemon in some extra virgin oil.
2. Add the mussels and the clams, cover with a lid until the shells open.
3. Drain the resulting broth and remove the mussels from the shells.
4. Place the filtered broth in a small pot on a high flame, add the couscous, leave to cook and add the **tomato juice** and water if necessary.
5. 2 minutes before finishing cooking, add the prawns; once cooked, stir in some extra virgin oil, the lemon zest and some fresh thyme.

For this recipe we used:

Strained Tomatoes 100 g

