

Lemon Couscous

Jacob · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

3

Description

This is light and fresh and accompanies fish ie habanero lime butter grilled salmon and chicken well It is a refreshing change to the rice or potato side dish and everyone always loves it

Ingredients

- - 1 cup chicken broth - 2 tablespoons fresh lemon juice - 1 tablespoon lemon zest - 1 tablespoon butter - ¼ teaspoon salt - 1 cup couscous - 1 (2 ounce) jar sliced pimento peppers
- drained - 2 tablespoons toasted pine nuts - 2 tablespoons chopped fresh parsley

Instructions

1. Stir chicken broth
2. lemon juice
3. lemon zest
4. butter
5. and salt together in a saucepan; bring to a boil. Add couscous to the liquid and stir to coat completely. Place a cover on the saucepan
6. remove from heat
7. and let couscous soak in hot liquid until the moisture is mostly absorbed
8. about 5 minutes. Fluff couscous with a fork. Stir pimento peppers
9. pine nuts
10. and parsley into the couscous.