



Couscous Primavera

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

This couscous is a healthy delicious and easy side recipe that takes about 10 minutes to make Im borrowing the name from pasta primavera which like this recipe takes advantage of fresh seasonal and green produce

Ingredients

- - 2 cups dry couscous - ½ cup chopped green onions - 1 fresh jalapeno pepper
- finely diced - 2 tablespoons olive oil - ½ teaspoon ground cumin - 1 pinch cayenne pepper - 1 pinch ground black pepper - 2 cups vegetable stock - 1 bunch asparagus
- trimmed and cut into 1/4-inch pieces - 1 cup shelled fresh or thawed frozen peas - 2 tablespoons chopped fresh mint - salt and freshly ground black pepper to taste

Instructions

1. Combine couscous
2. green onion
3. jalapeño
4. olive oil
5. cumin
6. cayenne pepper
7. and black pepper in a large bowl; stir until olive oil is completely incorporated. Bring vegetable stock
8. asparagus
9. and peas to a boil in a saucepan over high heat. Pour stock
10. asparagus
11. and peas over couscous mixture; shake the bowl to settle couscous into liquid. Cover and let stand for 10 minutes. Fluff with a fork
12. then stir in mint and season with salt and pepper to taste. Allrecipes Magazine