



Company Couscous

Jacob · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

40 mins

Description

This couscous with peppers is the best It is fast to make and tastes great This recipe is savory and goes great with chicken

Ingredients

- - 1 cup couscous - 1 cup boiling water - 3 tablespoons olive oil - 1 clove garlic
- minced - ¼ cup diced red bell pepper - 4 green onions
- sliced - 1 cup cherry tomatoes - 1 cup fresh basil leaves - 1 pinch salt - 1 pinch ground black pepper - 1 dash balsamic vinegar - ¼ cup grated Parmesan cheese

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Stir couscous into boiling water and return water to a boil. Cover and remove pot from heat. Let stand 5 minutes
2. then fluff with a fork. While couscous is cooking
3. heat oil in a large skillet over medium heat. Stir in garlic
4. green onions
5. and peppers; sauté briefly. Stir in tomatoes
6. basil
7. cooked couscous
8. salt
9. and pepper. Mix together and transfer to a 1 1/2 quart casserole dish. Splash some balsamic vinegar on top. Bake in the preheated oven for 20 minutes. Sprinkle with Parmesan cheese while still warm.