

## Couscous with tomato - Morocco

Preparation time: 45 min

**Difficulty**: Easy

## Ingredients

• Coriander seeds: 2 tbsp.

• Couscous: 5 oz.

• Dry red chili pepper: 1

EVO oil: to tasteGarlic cloves: 4Salt: to taste

Sprig parsley: 1Sweet paprika: 1 tsp.



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.



## For this recipe we used:

Passata 14 oz.

