Pomì
O Così. O Pomì.

Seafood Couscous



Preparation time: 30 min
Difficulty: Medium

Ingredients

- Clams: 3.5 oz
- Couscous*: 5.6 oz
- EVO oil: to taste
- Fresh chilli pepper: to taste
- Garlic: 1 clove
- Lemon zest: to taste
- Mussels: 7.05
- Pepper: to taste
- Prawns: 7.05
- Salt: to taste
- Thyme: to taste

Preparation

Did you know that we also make Tomato Juice? Did you know that Pomì Tomato Juice makes the creamiest Couscous that's sure to have everyone at your dinner table asking for seconds? The more you know!

Directions:

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:

Tomato Juice 3.5 oz

