

Cous-cous with Roasted Vegetables with Harissa-style dressing.

INGREDIENTS

275 g medium cous-cous
500 ml vegetable stock
1 small aubergine, diced
2 medium courgettes, diced
4 medium tomatoes, quartered
1 small red pepper, diced
1 small yellow pepper, diced
1 large onion, cut into 12 wedges
2 fat cloves of garlic, chopped
2 tbsp torn fresh basil leaves
2 tbsp olive oil



DRESSING

100 ml olive oil, (extra virgin is best)
1 heaped tsp cayenne pepper, (or less if you like it less fiery)
2 tbsp ground cumin
2 heaped tbsp. tomato puree
Lime juice to taste (2-4 tbsp)

1. Pre-heat the oven to 210C.
2. Put all the vegetables, garlic and basil into a bowl, pour over the olive oil and mix well, season with salt and pepper. Pour into a baking tray and place on the highest shelf of the oven.
3. Cook until the vegetables are toasted brown at the edges, about 30-40 minutes.
4. Meanwhile, make the sauce by combining all the ingredients and mixing thoroughly.
5. Put the cous-cous into a heat-proof bowl, pour over the boiling stock and leave for 5 minutes. It will absorb the stock and become softened.
6. Once the vegetables are cooked, arrange on top of the cous-cous. You can either mix some of the sauce with the vegetables before you put them on top of the cous-cous or serve it separately.