



Lamb Couscous

NIBBLEDISH CONTRIBUTOR

Ingredients

2 Lamb Chops, cubed
1.5 cups Couscous
1 Onion, diced
1 Large Tomato, diced
1 Bulb Garlic, finely chopped
Dry white wine
Ground Cinammon
Cumin
Turmeric
Paprika
Salt and Pepper

Instructions

Heat olive oil in large frying pan, add onions, 2/3 garlic and tomatoes. Add cinnamon, turmeric, cumin and paprika as desired (I like them in that order, but I love cinnamon) and a little salt and pepper. Cook until the onions begin to soften a little and add some white wine, lowering the temperature and reducing.

Meanwhile prepare couscous according to directions and put the lamb, some more cinnamon and remaining garlic in a second frying pan with olive oil on med-high heat, cooking until almost done. Add contents of lamb pan to the first pan and mix well, finishing the meat and allowing the flavors to mingle.

Mix 1/2 of this combination in with the cooked couscous and serve the rest over it.