



Paprika Pork and Pepper Couscous

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

2 thin pork chops
juice and zest of half a lemon
1 heaped tsp paprika

100g roasted peppers in oil
300g couscous
350ml chicken stock
fresh or dried parsley
fresh or dried basil

Instructions

- 1) Marinade the pork chops in a mixture of the lemon juice, zest, paprika and a spoonful of the roasted pepper oil
- 2) Grill the chops for a few minutes on each side. Spoon any excess marinade onto the pork chops when you turn them over.
- 3) In the meantime, slice the roasted peppers and add to a bowl with the couscous
- 4) Pour in the stock, cover with a plate and leave for about 5 minutes.
- 5) Fluff it up with a fork and mix in the herbs.
- 6) Serve in a bowl with the pork chops!