



Aubergine and cherry tomato lunch

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Ingredients

For 2:

Aubergine, chopped
Handful of cherry tomatoes, halved
200g can chickpeas
Small red onion, chopped
200g couscous
250ml hot veggie stock

Dressing:

Honey
Juice of half a lemon
Paprika
Cumin
Olive oil

Instructions

1. Salt and lightly oil the aubergine and grill for about 10 minutes, turning halfway.
2. Pour stock over couscous, cover and leave to stand for 5 minutes.
3. Toss with the tomatoes, chickpeas and onion.
4. Mix up the dressing ingredients to taste, I always guess, sorry!