



One Pot Harissa Pork with Butterbean Cous Cous

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

4 thin pork steaks
2 tsp harissa paste
1 tbsp lemon juice
100g couscous
150ml hot chicken stock
1 small red pepper, chopped
200g butterbeans
fresh mint

Instructions

- 1) Mix the harissa paste and lemon juice. Sit the chicken in the mixture for at least 15 minutes.
- 2) Fry the pork in a pan until cooked through. Take out of the pan and leave on a plate in foil to keep warm.
- 3) Add the couscous and stock into the pan. Top with the butterbeans and pepper. Cover and leave for 5 minutes.
- 4) Once the couscous has absorbed the stock, add in some mint, fluff it all up and serve with the pork.