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.