



Fragrant Cuscus With Vegetables

NIBBLEDISH CONTRIBUTOR

Ingredients

- Cuscus (1.5-2 cups, adjust quantity to your liking)
- 1 large carrot, sliced
- 2 medium onions, coarsely chopped
- 1 red bell pepper, diced
- 1 small zucchini, diced
- 2 sun-dried tomatoes (in sunflower oil), diced
- 2 cloves garlic, chopped
- ginger powder
- 1 tsp. curry powder
- 1 tsp. dried parsley (better use fresh!)
- 2 tbsp. balsamic vinegar (optional)
- soy sauce
- 1 tsp. chili-infused oil (optional)
- glug of olive oil

Yields 4 portions.

Instructions

This is very simple yet rich cuscus dish, ready to be enjoyed alone or as a side. Give a few minutes of cooking time between each step, don't hurry.

1. Put cuscus into large bowl and add boiling water. Drizzle a bit of chili-infused oil. Let the cuscus absorb moisture and grow.
2. In large skillet heat some oil, add onion. Cook on medium-high mixing occasionally, let it caramelize a bit.
3. Add balsamic vinegar and soy sauce, mix.
4. After some of moisture has evaporated add carrot and sprinkle ginger.
5. Add dried tomatoes *and some of their oil*. Give a good mix.
6. Add zucchini and bell pepper, mix again, reduce to low heat.
7. Add cuscus, spread thoroughly but don't mix.
8. Crush with knife, then chop garlic and add to the mix. Cover and let it simmer for a while. Cuscus now captures all the aromas, so give it time.
9. Sprinkle parsley, check salt and moisture. Add soy sauce, boiling water if needed, *and any spice if you feel so*. Mix and leave covered to sweat.
10. Sprinkle curry powder, give a nice final mix and serve.

TIPS:

- If you like carrots and zucchini crunchy, add them few steps later.
- Chili-infused oil is optional, but gives nice hot twist.
- Add more onion and less cuscus for more side-like taste. Also onions should go in near the end of cooking, not at the start.