



Spiced Steak with Minted Couscous

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 2 fillet steaks
- 100g couscous
- 150ml hot veggie stock
- 4 cherry tomatoes, halved
- 2 tbsp chickpeas
- 1 spring onion, chopped
- 2 tsp mint
- Juice of 1 lemon

Marinade:

- 100ml olive oil
 - Juice of 4 lemons
 - 1 shallot, grated
 - 2 garlic cloves, grated
 - 4 tbsp ginger
 - 2 tbsp soy sauce
 - 2 tbsp parsley
 - 1 tbsp rice vinegar
 - 1 tbsp cumin
 - 1 tsp turmeric
 - 1 tsp oregano
-

Instructions

1. Mix the marinade ingredients in a bowl, add the steaks and leave overnight (or for at least 20 mins!)
2. Grill the steaks for 8-10 minutes (turning once), depending on how well done you like it. Take off heat and leave to rest for 5 mins.
3. Meanwhile, pour the stock over the couscous and cover for 5 mins. Mix in the rest of the ingredients and serve with the steaks.