

GREAT RECIPES
AS SEEN ON

BRITISH
MUSLIM 

COUSCOUS WITH PISTACHIO AND SPINACH



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Serves 4

Preparation time:

10 minutes

Cooking time:

2 - 3 minutes

Ingredients:

200g couscous

Grated zest and juice of 1 lemon

2tbsp rapeseed oil

2 garlic cloves, peeled and thinly sliced

30g pistachios

1 x 100g bag baby spinach leaves

Salt and black pepper

Method

1. Cook the couscous according to the packet instructions with the lemon zest. Transfer to a large bowl.
2. In a frying pan cook the oil, garlic and pistachios over medium heat, stirring, until golden (2-3 minutes).
3. Fold the pistachios mixture into the couscous with the spinach, lemon juice. Season to taste and serve.