



VEGETARIAN COUSCOUS

Ingredients

For 2 persons

200g of semolina

1 onion

1 garlic glove

1 red bell pepper

50g green beans

50g of peas

100g of carrots

1 vegetable stock

Some parsley leaves

Some dry grapes

Olive oil

Steps

- 1.** Start washing all the vegetables and cut it into small pieces.
- 2.** Warm a big sauce pan with olive oil and pre-cook all the vegetables for 10 minutes, add salt and pepper according to your tastes.
- 3.** After that, place 1 liter of hot water with the vegetable stock to cover the vegetables. Let it cook for 35 minutes mixing sometimes.
- 4.** Once the vegetables are almost cooked start preparing the semolina. Place it in a bowl with the dry grapes and add 4-5 ladles of the vegetable soup, let it cook 1-2 minutes in the oven.
- 5.** When everything is ready place the semolina on the bottom of a bowl with the vegetables and the soup over. Add parsley over and enjoy!