

PESTO COUSCOUS AND VEGETABLES

HEALTHY



Serves 2



Prep Time 5 minutes



Cook Time 15 minutes



Easy As



INGREDIENTS

- 1 cup (100g) pearl couscous
- 2 x 160g steam bags **Wattie's SteamFresh Supersweet Corn, Carrots & Broccoli**
- 2 Tbsp basil pesto
- Grated parmesan cheese, optional

METHOD

1. Heat a dash of oil in a saucepan. Add the couscous and saute until the couscous turns a light brown. Pour over 1 cup (250mls) boiling water and add a little salt. Cover and simmer gently for 15 minutes, until the couscous is tender and water absorbed.

3. Microwave **Wattie's SteamFresh Supersweet Corn, Carrots & Broccoli** according to bag directions.
4. Add vegetables to the cooked couscous. Toss through basil pesto and serve garnished with grated Parmesan cheese if wished. Serve as a side with grilled chicken or fish.

SWAP IT OUT

- Replace spaghetti with 100g pearl couscous, cooked according to packet directions.