

Algerian Couscous with Spiced Vegetables

Indulge in the vibrant flavors of Algeria with this delicious couscous dish, featuring a medley of spiced vegetables and a hint of lemon. Perfect for a quick and satisfying meal.


20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1/2 cup couscous
- 1 cup vegetable broth
- 1/4 cup chickpeas (cooked)
- 1/4 bell pepper, diced
- 1/4 zucchini, diced
- 1/4 carrot, diced
- 1/4 onion, finely chopped
- 1 clove garlic, minced
- 1/2 tsp cumin
- 1/2 tsp paprika
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 tbsp olive oil
- Juice of 1/2 lemon
- Fresh parsley for garnish

Steps

- 1 In a saucepan, bring vegetable broth to a boil.
- 2 Add couscous to the boiling broth, cover, and remove from heat. Let it sit for 5 minutes.
- 3 In a skillet, heat olive oil over medium heat and sauté onion and garlic until translucent.
- 4 Add bell pepper, zucchini, and carrot, and cook until tender.
- 5 Stir in chickpeas, cumin, paprika, salt, and pepper, cooking for an additional 3-4 minutes.
- 6 Fluff the couscous with a fork and mix with the sautéed vegetables.
- 7 Drizzle with lemon juice and garnish with fresh parsley.