

INGREDIENTS

 2 SERVINGS

 25 MIN

 EASY

1 package Garden Gourmet Sensational Merguez

150g couscous

2 tbsp extra virgin olive oil

1 small bunch of parsley

3 mint sprigs

1 lemon

pepper and salt

1 red onion

250g cherry tomatoes

100g chickpeas

4 tbsp vegan yogurt

This Herb Couscous with Merguez recipe is a delightful blend of fluffy couscous, aromatic herbs, and spicy merguez sausages. This recipe is perfect for those seeking a hearty and flavorful meal that is both easy to prepare and guaranteed to impress.

PREPARATION

1. Prepare the couscous

Bring about 1/2 L of water to a boil. Finely chop the parsley and mint. Put the couscous in a low bowl, mix with a few tbsp olive oil and pour the boiling water on top of the couscous until just submerged.

2. Cook the couscous

Rehydrate for about 10 min. until all the water is absorbed. Loosen the couscous with a fork and grate the lemon over it. Stir in the finely chopped herbs and season with lemon juice, salt and pepper.

3. Make the yogurt sauce

Make the yogurt sauce: mix the yogurt with chopped mint and add salt, pepper and lemon juice.

4. Cook the merguez

Peel and cut the onion into half rings. Halve the tomatoes and drain the chickpeas. Brown the merguez sausages according to instructions on the package and scoop them out of the pan.

5. Cook the veggies

Fry the onion glazed in the remaining oil and add the chickpeas. Fry briefly and add and fry the tomatoes. Add the sausages and heat through.

6. Serve the dish

Serve the couscous with the merguez sausages, tomatoes and yogurt sauce.

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