

# Herbed Couscous

## Ingredients:

- 1 1/2 cups boiling water
- 1 1/2 cups instant couscous
- 1/4 chopped flat leaf parsley
- 1/4 cup chopped mint
- 1/4 cup toasted slivered almonds
- 3 tsp butter
- extra mint

## Equipment:

Basic toolbox, kettle, medium saucepan, small black steel frying pan

## Method:

1. Measure out water and place in saucepan. Put on lid.
2. Place on stove burner on high heat and bring water to the boil.
3. Wash and dry parsley and mint and dry thoroughly in some paper towel.
4. When water has boiled turn off heat. Drop in couscous and stir. Put the lid back on and leave for 5 minutes.
5. *Meanwhile...*  
Place almonds in small black steel frying pan. Place on stove burner on high heat and toast until golden.
6. Add butter to the pot of couscous. Stir through with a fork to separate grains of couscous. Stir until butter is melted.
7. Add herbs and toasted almonds and stir through.
8. Place in a serving bowl and garnish with a sprig of mint.