

Whitworths

Spiced Apricot & Pomegranate Cous Cous



INGREDIENTS

30g **Whitworths Little Jewel Cranberries**
30g **Whitworths Sunshine Sultanas**
30g **Whitworths Chopped Apricots**
200g cous cous
80g fresh pomegranates
1tsp ground turmeric
1tsp ground cumin
1tsp ground cinnamon
1tbsp harissa paste
1tbsp fresh mint, chopped
1tbsp fresh parsley, chopped
juice of half a lemon
salt and pepper to taste

 Serves 4

 15 mins

READY...STEADY...BAKE

- ♥ Make up the cous cous according to the pack instructions.
- ♥ Add the turmeric, cumin, cinnamon and harissa paste then mix in well.
- ♥ Add all the remaining ingredients then stir gently.
- ♥ Season to taste. Add a little more harissa paste if you like it hotter!
- ♥ Serve warm or cold, tastes great with salmon or chicken.

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Happy Baking!