

# Roasted Vegetable Cous Cous

## Ingredients

50g	Cous cous
125ml	boiling water
1	stock cube
1/2	red pepper
1/2	green pepper
1/2	red onion
1	courgette
50g	mushrooms
2 tbsp	olive oil or vegetable oil
2 tsp	mixed herbs

## Optional

Feta cheese	fresh herbs
Olives	
Dried fruit	



## Method

1. Turn oven on 200oC No 6. Boil kettle.
2. Prepare all the vegetables by cutting them into even size pieces.
3. Place them in a mixing bowl with the oil and herbs and mix well.
4. Place them onto a baking tray and cook in the oven for 30 minutes.
5. Put the cous cous in a bowl.
6. Add the stock cube to the water and cover the cous cous.
7. Cover with cling film and leave for 10 minutes.
8. Prepare any additional ingredients.
9. When vegetables are soft mix with the cous cous.