



Moroccan Spiced Sausages

with roast peppers and minty couscous

Family 30-35 mins • Eat me first

5



Pork Sausages



Chicken Stock



Garlic



Bell Pepper



Couscous



Onion



Passata



Mint



Almonds



Paprika



Ground Cumin



Pantry Items: Water, Sugar, Oil, Salt, Pepper

Before you start

Our fruit, veg and herbs need a wash before you use them!

Cooking tools you will need

Grater, Baking Sheet with Baking Paper, Lid, Pot

Ingredients

	2P	4P
Pork Sausages	225 g	450 g
Chicken Stock	1 sachet	2 sachets
Garlic	1 unit	2 units
Bell Pepper	1 unit	2 units
Couscous	100 g	250 g
Onion	1 unit	2 units
Passata	1 pack	2 packs
Mint	5 g	10 g
Almonds	15 g	30 g
Paprika	1 sachet	2 sachets
Ground Cumin	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	429 g	100 g
Energy (kJ/kcal)	2263 kJ/ 540.9 kcal	527.5 kJ/ 126.1 kcal
Fat (g)	30.9 g	7.2 g
Sat. Fat (g)	10 g	2.3 g
Carbohydrate (g)	60.3 g	14.1 g
Sugars (g)	15.4 g	3.6 g
Protein (g)	25.1 g	5.9 g
Salt (g)	4.1 g	1 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
Head online or use the app to
rate this recipe.



You can recycle me!



Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Halve, peel and thinly slice the **onion**.
- Peel and grate the **garlic** (or use a garlic press).
- Halve the **bell pepper** and discard the core and seeds. Slice into thin strips.
- Pop the **sausages** onto a lined baking tray and bake until golden brown and cooked through, 20-25 mins. **IMPORTANT:** Wash hands and equipment after handling raw meat. The sausages are cooked when they are no longer pink in the middle.



Make the Sauce

- Return the pan to a medium-high heat with a drizzle of **oil**.
- Once hot, add the **onion** and cook until softened, 4-5 mins.
- Stir in the **garlic, paprika and cumin**.
- Cook for 1 min, then pour in 75ml **water** (double for 4p), **passata** and remaining **chicken stock**.
- Stir well, bring to the boil, reduce heat to medium and simmer until the sauce has reduced by **half**, 5-7 mins. Stir occasionally.



Make the Couscous

- When **sausages** have been cooking for 10 mins, turn them and add the **pepper** to the tray. Drizzle with **oil** and season with **salt** and **pepper**.
- Roast for a further 10-15 mins.
- Boil 200ml **water** (500ml for 4p) in a pot for the **couscous**.
- When boiling, take off the heat, add **couscous** and **half** the **chicken stock**.
- Cover with a lid and leave to the side for 8-10 mins or until ready to serve.

TIP: If you're in a hurry you can boil the water in your kettle.



Finishing Touches

- Meanwhile, pick the **mint** leaves from their stalks and roughly chop (discard the stalks).
- Once the **couscous** is ready, fluff it up with a fork and stir in a drizzle of **oil** along with **half** the **mint**.
- Season to taste with **salt** and **pepper**.
- Once the **peppers** are cooked, stir them into the sauce.
- Season to taste with **salt, pepper and sugar**.



Toast the Almonds

- Place a large pan over medium heat (no oil).
- Once hot, add the **almonds** and dry-fry, stirring regularly, until lightly toasted, 1-2 mins.
- Remove to a bowl and set aside.

TIP: Watch them like a hawk as they can burn easily.



Plate and Serve

- Serve your **sausages** on a bed of **couscous**.
- Finish with your **tomato** sauce and a scattering of **almonds**.
- Sprinkle over the remaining **mint**.

Enjoy!