

## Couscous with Spinach and Tomato

**Servings:** 4

**Prep Time:** 5min

**Cook Time:** 0



### Ingredients

- 1 cup couscous
- 1 cup boiling water
- ¼ tsp. turmeric
- 1 tsp. vegetable stock
- 2 tbsp. lemon juice
- 1 cup baby spinach or soft spinach; cut into thin strips
- 8 baby tomatoes; halved
- ¼ cup almond nibbles (optional)

### Directions

1. Place the couscous in a bowl and pour in the water, turmeric, stock and lemon juice.
2. Mix well, cover with a lid and leave to stand for 5 min.
3. Uncover the couscous and separate the pieces with a fork.
4. Add the spinach and the tomatoes. Place in a serving dish and top with the almonds, if you choose to use them.