

Moroccan Couscous (2) (Kevin Hughes)

Serves 4 people

Ingredients

- 2 tablespoons oil or butter
- 400g instant couscous (2 cups)
- 4 teaspoons Moroccan seasoning (Greggs) or 2 tsp curry powder
- 2 Oxo cubes crumbled or 12 tablespoons powdered stock
- 12-14 sliced sun dried tomatoes
- 4 tablespoons dried salad herbs or Italian herbs
- 25g dried onion flakes
- 1 ½ teaspoons garlic powder

Method

Before the tramp

1. Place all the ingredients into a plastic bag or container.

On the tramp

1. Boil 2 cups of water in a billy, add all the ingredients, leave to stand for 5 minutes before serving.

Variations

- .Instead of garlic powder, use 6 sliced cloves of garlic cook in butter/oil.
- Substitute diced fresh onion for the dried onion.
- Add any pre-cooked meats or dried mixed vegetables to bulk up servings.

Chef's Notes

- Use 2 cups of water for every 1 cup of couscous.

Number of people	Two	Four	Six	Eight	Ten
Butter	15g (1 tablespoon)	30g (2 tablespoons)	45g (3 tablespoons)	60g (4 tablespoons)	75g (5 tablespoons)
Couscous	200g	400g	600g	800g	1000g
Water	2 cups	4 cups	6 cups	8 cups	10 cups
Seasoning	2 teaspoons	4 teaspoons	6 teaspoons	8 teaspoons	10 teaspoons
Oxo cube (powdered stock)	1 (1 tablespoon)	2 (2 tablespoons)	3(3 tablespoons)	4 (4 tablespoons)	5 (5 tablespoons)
Dried tomatoes	7	14	21	28	35

Dried herbs	2 tablespoons	4 tablespoons	6 tablespoons	8 tablespoons	10 tablespoons
Dried onion	12g	25g	40g	50g	65g
Garlic powder	$\frac{3}{4}$ teaspoon	1 $\frac{1}{2}$ teaspoons	2 $\frac{1}{4}$ teaspoons	3 teaspoons	3 $\frac{3}{4}$ teaspoons