

Moroccan Lamb Couscous (Geoff Spearpoint)

Serves 4 people

Ingredients

- 1 packet 'McCormicks' Slow Cookers Moroccan Lamb Casserole sauce
- 200 g salami
- 200 g instant couscous
- 100g mixed dehydrated vegetables
- 20g dehydrated onion flakes (1 packet)

Method

Before the tramp

1. Cut the salami into cubes

On the tramp

1. Cover the dehydrated vegetables and onion with water and soak for about minutes.
2. Cook the dehydrated vegetables and onion in ther8i water.
- 3 Cook couscous in a separate billy as per instructions on packet.
- 4 Mix up the sauce and add to cooked vegetables. It will thicken any remaining water.
- 5 Add salami and serve on the couscous once heated through.

Variations

- .Add a sprinkle of sliced almonds as garnish, approx 1 tablespoon per 2 -3 servings
- Add fresh coriander and yoghurt to serve with meal
- Add tinned tomato (400g) with the salami and heat through.

Number of people	Two	Four	Six	Eight	Ten
Sauce mix	½ packet	1 packet	2 packets	2 ½ packets	3 packets
Salami	100g	200g	300g	400g	500g
Couscous	100g	200g	300g	400g	500g
Dehydrated vegetables	50g	100g	150g	200g	250g
Dried onion flakes	10g	20g	25g	40g	50g