

# Harissa Roasted Vegetables with Couscous

## Ingredients

- 3 Tbs olive oil
- 2 Tbs harissa paste
- 1 red bell pepper
- 1 medium red onion
- 1 zucchini
- 4 cloves garlic
- 1 cup spinach leaves, torn
- 1 cup couscous
- 1.25 cups vegetable stock
- 1 Tbs lemon juice



*This flavorful, smoky North African inspired dish pairs nicely with a mild grilled chicken or white fish. Consider foil wrapping the vegetables and cooking over fire instead of in the oven to elevate the cuisine on your next camping trip!*

### Instructions:

1. Preheat oven to 400 degrees Fahrenheit.
2. In a small bowl, whisk together olive oil and harissa paste.
3. Chop bell pepper, onion and zucchini into half inch pieces and place on parchment lined baking sheet.
4. Drizzle harissa mix onto vegetables, stir to coat. Bake around 20 minutes until soft, stirring after 10 minutes.
5. Heat vegetable stock until boiling. Place spinach in bottom of large bowl. Pour couscous over spinach. Pour hot stock over couscous. Cover and let sit five minutes .
6. Fluff couscous with fork, stir in harissa roasted vegetables and serve. This recipe is delicious both hot and cold!