

Roasted Pumpkin Couscous

Ingredients

750g butternut pumpkin peeled, cut into 2cm pieces

1 medium red onion, halved, cut into wedges

1 tablespoon olive oil

2 teaspoons Moroccan seasoning

1 cup couscous

1 Massel chicken style stock cube

1 cup boiling water

250g can Chickpeas, drained, rinsed

1/4 cup toasted pine nuts

1/4 cup roughly chopped fresh coriander leaves



Directions:

Step 1

Preheat oven to 220°C/200°C fan-forced. Line a baking tray with baking paper. Place pumpkin and onion in a bowl. Add oil and seasoning. Toss to coat. Arrange mixture, in a single layer, on prepared tray. Bake for 20 minutes or until pumpkin is golden and tender.

Step 2

Meanwhile, place couscous in a heatproof bowl. Add crumbled stock cube and boiling water. Stir to combine. Stand, covered, for 5 minutes or until liquid has absorbed. Stir with a fork to separate grains. Add pumpkin mixture, chickpeas, pine nuts and coriander. Toss gently to combine. Serve.