

LEMON COUS-COUS WITH PAPRIKA MUSHROOMS

1 tbsp olive oil
15g unsalted butter
1 onion roughly chopped
1 clove garlic, crushed
250g mushrooms halved (quartered if large)
1tbsp pimenton (smoked paprika)
1 tin cannellini beans, drained & rinsed
1 tin chopped tomatoes
2 tbsp sour cream
2 tbsp flat leaf parsley, chopped
Salt & pepper
200g Crazy Jack Cous-cous
Juice and zest of 1 lemon
250 ml boiling water
1 tbsp olive oil
Salt & Pepper

1. Heat the oil and butter in a medium pan and saute the onion and garlic until soft. Add the mushrooms and fry for a further 3 minutes. Stir in the pimenton, coating the mushrooms. Pour in the cannelloni beans and tomatoes, bring to the boil and simmer for 10 minutes.
2. Prepare the cous-cous. Place it in a bowl with the juice and zest of the lemon, and some salt and pepper. Add the boiling water followed by the olive oil, stir once, cover, and leave in a warm place for 5 minutes.
3. When the mushrooms are cooked, swirl in the sour cream and adjust seasoning. Fluff up the cous-cous with a fork and arrange it on a serving dish. Pour the mushroom mixture on top and sprinkle with parsley. Serve immediately.