Spiced Couscous with Pork and Almonds
RECIPE

Spiced Couscous with Pork and Almonds

Cooking time	10 mins
Preparation time	20 mins
Serves	4

Spiced couscous with pork and almonds, infused with our Sweet & Sour Cook-in Sauce to bring a burst of flavour to the dinner table.

Ingredients

- 300g cous cous
- 4 spring onions, sliced (use green part as well)
- Royco® Sweet and Sour Cook-in Sauce 415g
- 600 g pork fillet, cut into strips
- 60 ml roasted almonds, roughly chopped
- 60 ml parsley, chopped

Vegetarian

Replace the meat in this recipe with slices of baby marrow and red pepper.

Family Friendly

Introduce your kids to an array of new flavours with this couscous dish. Get them to help you with the final touch sprinkling the almonds and parsley over the platter.

Method

1. Place the spring onions and cous cous in a bowl. Add 300ml boiling water, cover with cling film and leave to stand for 5 minutes. Fluff with a fork and season with salt and pepper.
2. Brown the pork strips in a little oil, add the Royco® Sweet and Sour Cook-in Sauce and simmer for 2-3 minutes, until pork is cooked.
3. Take ½ the pork out of the sauce and lightly toss into the cous cous with ½ the roasted almonds.
4. Place cous cous on a serving platter and top with the remaining pork and almonds. Sprinkle with parsley and serve the remaining sauce separately.

Recipe Tags

Wet Cook In Sauce, Pork, Meat and Veg

Related Recipes



Meatballs & Potato Wedges

Cooking time

30 mins

Preparation time

5 mins



Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

Cheesy Chicken Pasta Bake

Cooking time

25-30 mins

Preparation time

15 mins

Spaghetti Bolognaise

Cooking time

30 mins

Preparation time

15 mins

Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

Lamb & Tomato Potjie

Cooking time

120 mins

Preparation time

15 mins

Homestyle Lamb Curry

Cooking time

30 mins

Preparation time

20 mins



Chicken Sosaties

Cooking time

15 mins

Preparation time

30 mins

Hearty Beef Stew

Cooking time

30 mins

Preparation time

30 mins

Pork Fillet with Spicy Pineapple Relish

Cooking time

10 mins

Preparation time

60 mins

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