

We designed the recipe to go with couscous, but it is also terrific with bulgur or quinoa.

5 garlic cloves crushed

3 TBL olive oil

3 tsp balsamic vinegar

salt & black pepper, to taste

4 deseeded and sliced red, yellow or orange bell peppers (a mix)

4 quartered ripe tomatoes

1 large red onion sliced in 1-inch pieces

300 g sheep milk feta in cubes

200 g pitted Kalamata olives

Vegetable stock (or water)  
approximately 1.5 times the volume  
of couscous

300g couscous

1 TBL Ras el Hanout

2 rounded TBL butter

¼ cup pine nuts