

BEEF & LEEK COUSCOUS



INGREDIENTS

- 4 tbsp olive oil
- 3 leeks, sliced
- 350g minced beef
- 1 red chilli, finely sliced
- 1 tsp sweet paprika
- 3 garlic cloves, sliced
- 5 tbsp white wine
- 240ml hot beef stock
- 225g **Tipiak Couscous with Tomatoes & Provençal Herbs**

METHOD

1. Preheat the oven to 150°C. Heat the oil in a heavy-based pan, add the leeks, & cook over a medium heat for 5 mins. Add the mince & cook, stirring for 10 mins, or until it is no longer pink.
2. Stir in the chillies, paprika, & garlic & cook for 2 mins. Pour in the wine & cook for 3 mins until the alcohol evaporates, then add the stock & combine well. Stir in the **Tipiak Couscous with Tomatoes & Provençal Herbs**, cover with a lid, & cook in the oven for just 15 mins.
3. Remove from the oven, stir well & serve.



SERVES
4



COOKING
55mins



GWEN GRAVINA

 /Gwenscookingclub

 /Gwenscookingclub