

# Good Enough 2 Eat

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## Couscous with Pumpkin & Feta

### You'll need:

500g pumpkin, peeled & chopped into bite-size cubes

300g couscous

2 cups boiling vegetable stock

1 large brown onion, finely sliced

1 cup toasted macadamia nuts, chopped

1 cup flat-leaf parsley (chopped)

2 tablespoons lemon juice

2 tablespoons olive oil

150g feta cheese



### Here's what to do:

1. Preheat oven to 220C.
2. Toss pumpkin in olive oil and roast for 10 minutes.
3. Place 300g couscous in a bowl and pour over 2 cups boiling vegetable stock. Stir, cover and set aside for 5-6 minutes.
4. Heat 1 tablespoon olive oil in a frying pan over low heat. Add onion and cook until soft.
5. Stir couscous with a fork. Add pumpkin, onion, toasted macadamia nuts and flat-leaf parsley.
6. To couscous mixture squeeze the juice of a lemon and drizzle with olive oil.
7. Crumble feta over dish and serve.

