



Couscous pan with sheep cheese and Peppersweet



Ingredients for 2 persons

- 150g [Sheep's milk cheese ripened in brine](#)
- 140g cup [Peppersweet filled with fresh cheese](#)
- 200g couscous
- 320g vegetable broth
- 4 tablespoons olive oil
- 1 small zucchini
- 1 pepper
- 3 carrots
- 1 red onion & 2 cloves of garlic
- some leek
- a few cocktail tomatoes
- vegetables of choice

Preparation

Finely chop the garlic and fry in a pan with olive oil. Cut vegetables into bite-sized pieces and add to the pan. Then let them steam for about 5 minutes. After that add the vegetable broth and stir in the couscous. Cover the pan and let it simmer for about 5 minutes until the couscous is cooked - add more broth if necessary. Then season with salt and pepper, dice the sheep's cheese and mix in. Garnish with Peppersweet, chopped parsley and pomegranate seeds.

Serve and enjoy!

Preparation time: approx. 30 minutes

Level of difficulty: easy