

Cupboardy Cupboardy Cous Cous

From the Tinsons

You will need:

- Cous cous
- Butter (optional)
- Sundried tomatoes
- Sweet corn (tinned or cooked frozen)
- Raisins

We also used:

- An aubergine, two carrots and a courgette (shhh!), cubed and roasted at 200° for about 30 minutes
- Some frozen, sliced pepper, roasted at 200° for about 15 minutes
- A tin of chickpeas
- Some dried basil
- Salt and pepper

You could also use:

- Chopped, cooked sausages, chicken, quorn etc
- Cooked frozen peas
- Cubes of cheese
- Tinned butter beans or any kind of beans (probably not baked beans, though!)
- Cooked green beans
- Fresh herbs
- A spoonful of pesto stirred through
- Whatever else you can find in your cupboards, fridge and freezer!

Method:

Make up enough cous cous to feed your household, according to the packet instructions. Once it's ready, stir in a knob of butter (if you're using it) and all your cupboardy ingredients, serve on its own or with anything you fancy (we like pizza, quiche or salmon with salad) and enjoy!