

## Spiced Cous Cous with Pork and Almonds



Delicious. Every time.

**Prep time:** 20 min

**Cook time:** 10 min

Serves 4

### Ingredients:

300g cous cous

4 spring onions, sliced (use green part as well)

ROYCO Sweet and Sour Cook-in-Sauce 415g

600 g pork fillet, cut into strips

60 ml roasted almonds, roughly chopped

60 ml parsley, chopped



### Cooking Instructions:

1. Place the spring onions and cous cous in a bowl. Add 300ml boiling water, cover with cling film and leave to stand for 5 minutes. Fluff with a fork and season with salt and pepper.
2. Brown the pork strips in a little oil, add the ROYCO sauce and simmer for 2-3 minutes, until pork is cooked.
3. Take  $\frac{1}{2}$  the pork out of the sauce and lightly toss into the cous cous with  $\frac{1}{2}$  the roasted almonds.
4. Place cous cous on a serving platter and top with the remaining pork and almonds. Sprinkle with parsley and serve the remaining sauce separately.

**Tip:** Cous cous grains should be light and fluffy, it is stodgy when over cooked.