



## Chorizo, broad bean and mint couscous

SERVES 4 AS A SIDE DISH

This makes a fantastic accompaniment to the red mullet – or you can double the recipe to serve it on its own.

250g couscous  
Sea salt and freshly ground black pepper  
75ml olive oil  
2 large shallots, finely chopped  
½ tsp ground cumin  
½ tsp ground coriander  
A pinch of paprika  
200g fresh chorizo sausage, skin removed and chopped  
200g blanched and skinned broad beans  
A large handful of mint, leaves chopped

1 First, put the kettle on to boil. Place the couscous and a generous grinding of salt and pepper in a large heatproof bowl and stir to mix. As soon as the water has boiled, measure out 300ml and pour over the couscous. Cover the bowl with clingfilm and leave to stand for 10-15 minutes.

2 Heat the oil in a frying pan and add the shallots and spices. Stir frequently for 6-8 minutes until the shallots are soft. Add the chorizo and fry for another 3-4 minutes until cooked through, then stir in the broad beans and cook for a final 1-2 minutes until warmed through. Remove the pan from the heat.

3 Unwrap the clingfilm and fork the couscous to fluff up the grains. Add the contents of the frying pan to the bowl and mix well. Taste and adjust the seasoning, stir in the chopped mint and serve warm.

Recipe taken from *Cooking for Friends*, published by HarperCollins on September 15. Text © Gordon Ramsay 2008