Spicy Couscous

Fresh from the garden: coriander, lemon, parsley, thyme

**Equipment:**
- measuring cups
- large bowl
- mixing spoon
- fork
- tea towel
- chopping board
- cook's knife
- measuring spoons
- large pot

**Ingredients:**
- 2 cups couscous
- 2 cups chicken or vegetable stock
- 2 cups toasted pepitas
- 4 sprigs thyme
- 1 large tsp preserved lemon, skin finely sliced, or zest of 1 lemon
- 1½ tbsp extra virgin olive oil
- 1 tbsp ground coriander
- 1 tbsp ground cumin
- ⅛ tsp sweet smoked paprika
- ⅛ tsp ground cinnamon
- 1 large handful parsley, finely chopped
- 2 large handfuls coriander, finely chopped
- salt
- cracked black pepper

**What to do:**
1. Combine the couscous with the stock in the large bowl.
2. Drizzle with olive oil and allow to steep for 5 minutes.
3. Separate the couscous granules with a fork.
4. Add the remaining ingredients.
5. Season with salt and pepper.