



Total Time
40 MIN.

Serving Size
1 CUP/250 ML

Difficulty
EASY

A fresh and fragrant grain bowl inspired by the flavours of Morocco is sure to satisfy meat eaters and vegetarians alike.

Yields
12

INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Verve Moroccan Style Nine Vegetable	1 pouch (4 lb)	1 pouch (1.81 kg)
couscous	3 cups	750 mL
chopped cucumber	4 cups	1 L
chopped cooked beets	4 cups	1 L
chickpeas	3 cups	750 mL
plain Greek yogurt	3 cups	750 mL
chopped fresh mint leaves	3/4 cup	185 mL
olive oil	3/4 cup	185 mL
lemon wedges		

INSTRUCTIONS

1. Pour soup into saucepan and bring to boil; stir in couscous. Remove from heat; cover and let stand for 7 minutes. Fluff with fork; spread out in thin layer on sheet pan. Let cool completely. Refrigerate for up to 3 days.

Portion 1 cup (250 mL) couscous into serving bowl. Leaving one section of couscous exposed, arrange 1/3 cup (80 mL) cucumber, 1/3 cup (80 mL) beets, 1/4 cup (60 mL) chickpeas, 1/4 cup (60 mL) yogurt and 1 tbsp (15 mL) mint over couscous in sections. Drizzle 1 tbsp (15 mL) olive oil over yogurt. Serve with lemon wedge.

Tip

- Add or swap a variety of other Moroccan-inspired garnishes, such as matchstick carrots, golden raisins, almonds, olives or pomegranate seeds.
- Bowls can be assembled up to 1 day in advance.

Tips: