



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**

	<b>WEIGHT</b>	<b>MEASURE</b>
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 cup	185 mL
olive oil	3 cup	185 mL
lemon wedges		

**TIP**

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.

**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.