

Moroccan Chevon Kebabs with Leek & Lemon Infused Couscous

Ingredients

1kg trimmed chevon rump, diced
1 red capsicum, cut into 2cm dice
1 green capsicum, cut into
2cm dice
Marinade
60ml olive oil
60ml lemon juice
1 tbsp harissa
1 tsp ground coriander

Method

Place all the marinade ingredients in a non-reactive container and add the chevon. Turn the chevon to cover evenly and refrigerate for 24 hours. Thread the meat and vegetables alternatively on skewers and cook on a char grill, turning once.

Lemon Couscous

375g instant couscous
3 cups vegetable stock
4 tbsp unsalted butter
1 tbsp olive oil
1 tsp salt
2 leeks sliced thinly
Grated rind of 1 lemon
2 tbsp shredded mint

Method

Sauté leeks in olive oil and 2 tbsp of the butter until soft. Place to one side. Bring the stock to the boil with the salt and pour over the couscous. Let stand for 10 minutes until the stock has been absorbed by the grain. Fluff the couscous with a fork and add the remaining butter. Stir through the cooked leeks, grated lemon rind and shredded mint.

Serves 6

