

Moroccan lamb with couscous (With acknowledgements to Waitrose!)
Serves 4

- 350 gm neck fillet, thinly sliced
- 2 tsp harissa paste
- 1 tbsp vegetable oil
- 1 sliced onion
- 800gm can chopped tomatoes
- 50gm pitted black olives, sliced (optional)
- 250gm couscous
- 400ml hot lamb stock
- Green beans to serve

Mix the lamb and harissa paste together and season. Heat the oil in a large saucepan and fry lamb and onion for 5 minutes.

Add the tomatoes and olives, half cover and simmer gently for 30 minutes, stirring occasionally. Meanwhile, place couscous in a large bowl, pour over the hot stock, cover and leave for 5 minutes. Serve with lamb and cooked green beans.