

Cous Cous with spinach, chickpeas and sea bass



Serves  

Ingredients

250 g precooked couscous
200 gr fresh spinach
100g of cooked chickpeas
70-80 gr of smoked sea bass
400 ml vegetable stock
juice of half lemon
3-4 tablespoons extra virgin olive oil
1 clove garlic
salt and hot chili powder

Method

Clean the spinach and lightly fry in a pan for a few minutes with a little oil, salt and a clove of garlic. Put the couscous in a nonstick pan and heat over medium heat for a couple of minutes, after this, cover with the vegetable stock and stir until it has completely dry. Turn off the heat and continue stirring to ensure that the couscous remain well separated. Add a few tablespoons of olive oil, lemon juice, hot chili pepper and salt if needed. Add well-drained chickpeas, spinach, sea bass cut into cubes. Serve with slices of lemon.