

Lamb Steak with Spicy Couscous

Ingredients

- 4 Scotch Lamb rump steaks, each approx 150g
- 250g couscous
- 75g sultanas
- Grated zest from 1/2 lemon
- 400ml vegetable or chicken stock (at boiling point)
- 1 tbsp Harissa Paste* *If you don't have Harissa, use tomato puree and chilli sauce
- 1 tbsp olive oil
- 2 tbsp roughly chopped coriander leaves
- Yogurt and a wedge of lemon to serve



Find all recipes at scotchkitchen.com