# Roasted vegetable couscous

# Serves: 4

* 1 red pepper, deseeded and chopped
* 1 yellow pepper, deseeded and chopped
* 2 courgettes, sliced
* 1 large red or regular onion, sliced
* 1tbsp vegetable oil
* 300g couscous
* 450ml reduced salt vegetable stock
* 16 cherry tomatoes
* Ground black pepper

1. Preheat the oven to 180°C/350°F/Gas Mark 4.
2. Put the peppers, courgettes and onion into a roasting tin and add the vegetable oil, tossing to coat. Roast in the oven for 25-30 minutes, turning over after 15 minutes.
3. Meanwhile, put the couscous into a heatproof bowl and add the hot stock, stirring to mix. Cover and leave for 10-15 minutes to soak and swell, then stir with a fork to fluff up the grains.
4. Remove the vegetables from the oven and add the cherry tomatoes and couscous, stirring them through. Season with some pepper. Return to the oven for a further 5 minutes to heat through, then serve.