



Northeastern couscous with dried meat and pepper



Categoria
Carne



Tempo de preparação
Médio



Dificuldade
Médio



Custo
Intermediate



Com quem?
With family



Nº de pessoas
4 pessoas

Ingredientes



To taste: Olive Oil



To taste: Piri Piri Sauce

- 300g of corn flakes
- 300g of unsalted, cooked and shredded dried meat
- 1 chopped large onion
- Handful of chopped parsley
- 300ml of water
- Salt, to taste

Method of preparation

1

In a bowl, mix the corn flakes with the water, the salt and mix until you get a loose and wet flour. Reserve for 10 minutes.

2

In a pan, heat the Gallo Olive Oil and quickly braise the onion, adding the dried meat and braise for 2 additional minutes.

3

Then, mix the braised ingredients with the corn flakes and add the parsley.

4

In a couscous pan, add the water, fit in the vaporizer and the mix on top. Cover it and let it cook in medium heat for approximately 15 minutes or until the couscous is firm.

5

Then, remove the couscous from the couscous pan and serve with Gallo Piri Piri Sauce. Enjoy your meal!

Produtos utilizados



Olive Oil
Olive Oil



Piri Piri Sauce
Piri-Piri with Olive Oil



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