

Couscous with Pesto, Spinach, and Feta

Nurja · 08/05/2025



Prep Time

Under 30 min

Difficult

Easy

Servings

4

Description

The couscous is served here with pesto, spinach, and feta cheese, a combination that works wonders. The feta cheese adds its saltiness and gives the couscous both flavor and texture, complemented by the crispy spinach and the pesto.

Ingredients

- 250 g couscous
- 3 tbsp pesto
- 10 ml lemon juice (about 2 tsp)
- 1 onion
- 75 g fresh spinach (about half a bag)
- 100 g feta cheese
- Salt
- Freshly ground black pepper

Instructions

1. Cook the couscous according to the package instructions.
2. Stir in the pesto and lemon juice.
3. Peel and thinly slice the onion. Rinse the spinach leaves.
4. Add the onion, spinach, and crumbled feta cheese to the couscous.
5. Season with salt and freshly ground black pepper to taste.
6. Serve the couscous warm or cold as a side dish to fish or meat, with salad and bread.
7. Variation: Substitute the pesto with finely chopped herbs and 5 ml Dijon mustard (for 4 servings). Green Tip: Add cooked beans or chickpeas to the couscous and serve with Quorn.