KIKKOMAN

Warm couscous with citrus mushrooms and pomegranate

Total time **20 mins**

Nutritional facts (per portion):
1,186 kJ / 283 kcal

INGREDIENTS

4 portion(s)

200 g	couscous
500 g	mushrooms
1 tbsp	clarified butter
1	pomegranate
4	sprigs fresh mint
	Zest and juice of 1 lime
2 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon

PREPARATION

Step 1

Peel the mushrooms, cut them in half, sprinkle with lime juice, Ponzu citrus soy sauce, add the lime zest and mix.

Step 2

Melt the butter on a frying pan and fry the mushrooms until golden brown.

Step 3

Put the couscous in a bowl, pour in a glass of boiling water (check packet instructions), cover and put aside for 5 minutes. After this time, stir with a fork. It is ready to mix with pomegranate seeds and chopped mint.

Step 4

Serve with mushrooms while warm.