

Cajun lamb & couscous

Search:

- [Dinner](#)
- [Lamb](#)
- [Recipes](#)

Cajun lamb & couscous

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Cajun lamb & couscous



Rate this recipe

2 people are cooking this [Count me in](#)

Short on time? Throw some lamb cutlets on the barbie and whip up a cous-cous salad with cranberries and baby spinach.

Ingredients (serves 2)

- 4 lamb cutlets
- ½ tsp Cajun spice
- 1 cup cous-cous
- ½ chicken or vegetable stock cube dissolved in ½ cup hot water
- ½ cup dried cranberries
- ½ cup finely chopped fresh baby spinach

Method

Season lamb with Cajun spice. Cook cutlets on a hot barbecue for a few minutes each side, then remove and rest for 5 minutes.

Meanwhile, place cous-cous in bowl and add water with dissolved stock cube. Set aside for 5 minutes or until all the liquid has been absorbed. Use a fork to separate the grains and make the cous-cous light and fluffy. Add cranberries and spinach to cous-cous and mix together. Serve with lamb.

```
function displayNutrition(msg) { $('nutrition-label-container').text(msg); $('nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() {
```

Cajun lamb & couscous

```
$(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#.result').html(data); alert('This recipe was added to your favorites list'); }); }
```