



Minted Couscous Salad

Serves 4 EASY



Ingredients

- 175 g (6 oz) couscous
- 2 tsp Mint
- 300 ml (½ pint) hot chicken or vegetable stock
- 1 bunch spring onions, chopped
- 2 tomatoes, chopped
- ½ cucumber, diced
- 1 tbs Thyme
- 2 tbs lemon juice
- 4 tbs olive oil
- Schwartz Sea Salt and Black Pepper to season

Method

STEP 1

Place the couscous and Mint in a large bowl. Pour the stock over the couscous. Cover with a cloth. Allow to stand for 15-20 minutes or until all the liquid has been absorbed.

STEP 2

Stir in the spring onions, tomatoes and cucumber. In a small bowl mix together the Thyme, lemon juice, olive oil and season to taste. Pour over the couscous and fold in.

STEP 3

Delicious served with barbecued chicken or lamb.