

## Cous Cous Salad.

if Available

+ Add cucumber

### Ingredients

2 cups of couscous  
2 cups of boiling water.

cherry tomatoes - sliced  
parsley - picked + chopped  
chives

1/2 lemon - juiced + zested. (only the yellow zest)  
60ml Olive oil

1/4 tsp of black pepper.  
garlic or garlic chives.  
1 capsicum chopped finely  
1/2 tsp of salt

2 whole tomatoes, diced.

pinch of chilli flakes - optional

### Method

Measure couscous into medium bowl

Weigh the oil and measure the water into a small pan and bring to the boil

Pour the boiling water over the couscous with care and mix gently with a spoon before covering.

Let sit for 5-10 minutes. Use a fork to fluff up the couscous.

Wash and chop the herbs and tomatoes.

Add the oil and salt and pepper with chopped ingredients, capsicum and lemon zest and juice

Add the cooled couscous, stir until well combined. Serve.