Bean & zucchini couscous salad

**Ingredients**

150g green beans, trimmed and cut into 2cm

2 zucchini

1 lemon, zest and juice

1 bunch mint (1/2 cup leaves)

1 cup rocket

1 cup baby spinach

2 cups Israeli couscous pearls

**DRESSING**

60ml olive oil

25ml apple cider vinegar

1 ½ tsp Dijon mustard

½ tsp each salt and pepper

METHOD

1. Blanch the green beans in boiling water for 1-2 mins then refresh under cold water
2. Cook the couscous in 3 cups of boiling water and ½ tsp salt until tender. About 15-20 mins over medium heat
3. Wash the zucchini and cut in half. Place in the vegetable spiral cutter to make spaghetti.
4. Juice and zest the lemon, chop the washed mint leaves. Wash the rocket and spinach leaves and spin to dry
5. Make the dressing by whisking together the oil, vinegar, mustard, salt and pepper. Taste and adjust seasoning
6. In a serving bowl place the cooked beans, couscous, zucchini, mint, rocket, lemon juice and zest, rocket and spinach. Pour over the dressing and gently mix.
7. Serve