



Summer Harvest Cous Cous Salad:

Ingredients:

- 1 eggplant cut into small cubes
- 1 capsicum cut into small cubes
- ½ butternut pumpkin cut into small cubes
- 65ml extra virgin olive oil
- 300g cous cous
- sea salt
- Bunch of chopped parsley
- Bunch of chopped chive or spring onions

Vinaigrette:

- 2 tablespoons tahini paste
- 1 tablespoon honey
- 2 tablespoons lemon juice
- 60ml ½ cut olive oil

Add cherry tomatoes to the roasting pan towards the end.

Method:

1. Preheat the oven to 180 C
2. Place pumpkin, eggplant and capsicum onto a large tray, drizzle over 60ml of the oil, scatter garlic cloves in, sprinkle with cumin, and salt. Bake for 30 minutes until soft and slightly browned.
3. Place cous cous in a bowl, stir through 5ml of olive oil. Pour on boiling water just above the top of the cous cous cover tightly with glad wrap, leave for 15 minutes.
4. Remove glad wrap and place cous cous on a large platter and fluff it all up with a fork.
5. Place all the vinaigrette ingredients into a jar cover with a lid and shake until well combined.
6. Remove roasted vegetables from the oven and put them on top of cous cous.
7. Scatter with herbs and drizzle dressing over the top

Add zucchini to the frypan with our herb butter and add to the salad after the roasted vegetables have been added.

