

green bean and cous cous salad

200g cous cous
100g shelled broad beans peeled
100g sugar snap peas
100g runner beans chopped
grated zest and juice of 2 lemons
5 tablespoons olive oil
2 teaspoons sweet paprika
1 garlic clove chopped
sea salt and cracked pepper
method

Boil 4 eggs
then peel
and grate on
top of
salad.

add your
sweetend
balsamic to
the dressing

place cous cous in a medium bowl pour 1 tablespoon of olive oil into the bowl and mix, pour over boiling water, cover immediately with plastic wrap and leave to stand for 12 minutes.

Steam each of the vegetables until just tender- broad beans 5 minutes, the rest 3 minutes. Remove from the heat, strain, and then run the beans under cold water to maintain their green color.

add cous cous beans, and lemon rind to a large serving dish.

Mix together oil, juice, garlic, paprika and season, pour over salad and serve.

Could scatter a soft cheese or some nuts on the top depending what you have available.