

Couscous Salad (4-6 person)



Ingredients

- 1 vegetable stock cube
- 200g couscous
- 1 small red onion
- 1 yellow pepper
- 1 cucumber
- 1/2 jar kalamata olives, drained
- a few sprigs of flat-leaf parsley, chopped
- 1 tsp dried oregano
- 1 pack feta cheese

Method

1. Make up the stock with 400ml boiling water and the stock cube. Put the couscous in a large bowl, pour over the stock and stir, then cover the bowl with a piece of cling film and leave for 10 minutes until the stock has been absorbed.
2. While you're waiting, chop the onion, pepper and cucumber into small pieces, halve the olives and finely chop the parsley.
3. Fluff up the couscous with a fork and set aside to cool. Stir through the vegetables, olives, parsley and oregano. Crumble the feta and mix through. Serve.

