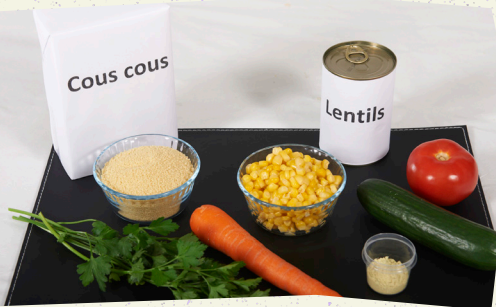


Couscous Salad



Use other herbs such as basil or coriander.



Ingredients

- 1 cup couscous
- 1 tsp stock powder
- 1 cup hot water
- 1 Lebanese cucumber
- 1 tomato
- Small bunch parsley
- 310g tin of corn kernels
- 1 carrot
- 200g of tinned lentils

Equipment

- | | |
|-----------------|------------|
| Measuring cups | Knives |
| Teaspoon | Can opener |
| Large bowl | Strainer |
| Kettle | Peeler |
| Serving spoon | Grater |
| Lid | Fork |
| Chopping boards | |



How to make it



1. Measure couscous and stock into a large bowl. Add 1 cup hot water, stir then cover with a lid. Leave for 5 minutes.



2. Chop the cucumber, tomato and parsley into small pieces.



3. Peel carrot, and then grate. Drain the corn and lentils.



4. Remove lid from couscous. Fluff up and stir with a fork.



5. Stir all ingredients into bowl with couscous.



nom!

