

Moroccan couscous salad

Serves 6 Preparation 15 Minutes

Cooking 10 MINS



3 cup couscous

3 cup hot chicken or vegetable stock

1 tablespoon olive oil

2 onions, coarsely chopped

3 teaspoons Moroccan seasoning mix

3 Lebanese cucumbers, coarsely chopped

3 vine-ripened tomatoes, coarsely chopped

Juice 1 lemon

½ cup currants

2 tablespoons mint leaves, torn

2 tablespoons chopped coriander

2 teaspoons finely grated lemon zest

1. In a large bowl, combine couscous with hot stock. Cover and set aside 10 minutes.
2. Heat oil in a small frying pan on medium. Saute onion 5 minutes until soft. Add seasoning mix and cook a further 2 minutes.
3. Fluff couscous with a fork. Add onion mixture, cucumber, tomato, juice, currants, herbs and zest.
4. Mix well to combine. Serve couscous as a salad or with grilled meat of choice.

This salad can be made up to 2 days ahead, pack into lunchbox and keep chilled

