



## no-cook couscous salad

Just add boiling water to prepare couscous



SERVES: 4

PREPPING TIME: 15 MIN

COOKING TIME: 0 MIN

### INGREDIENTS

200g / 1 mug couscous  
1/2 stock cube  
3/4 pint / mugs boiling water

Dressing:

2 teaspoons ground cumin  
2 teaspoons paprika  
2 tablespoons oil  
2 tablespoons wine vinegar  
or lemon / lime juice  
Salt & pepper to taste

1 small tin sweetcorn  
1 tin / 400g black beans  
Spring onions, chopped  
1 pepper, chopped

### DIRECTIONS

1. Measure couscous into a bowl or pan. Make up stock with boiling water & add to couscous & cover. Leave for 10 mins.
2. Make dressing - mix together oil, juice / vinegar, spices, salt & pepper.
3. Drain & rinse sweetcorn & beans, then stir into couscous.
4. Chop onions, red pepper etc. & stir into couscous.
5. Pour on dressing & mix, making sure the whole salad is combined.
6. The salad can be served immediately & tastes great warm, at room temperature, or store in a fridge & serve cold the next day.

### Step-by-step

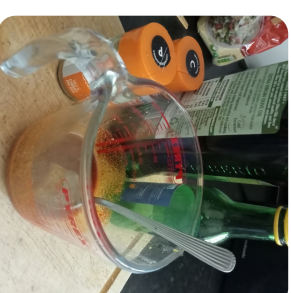
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1. Measure couscous into a bowl. Make up stock with boiling water & add to couscous. Cover & leave for 10 mins.



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2. Make dressing - mix oil, juice / vinegar, spices, salt & pepper.



4. Chop onions, red pepper etc. & stir into couscous.



5. Pour on dressing & mix. Make sure the salad is combined well.



6. Serve warm, at room temperature or store in the fridge & serve cold.

**TIP - You can use other salad ingredients**

e.g. tomatoes, cucumber etc.