COUSCOUS SALAD



INGREDIENTS:

200 g couscous
400 ml water, hot
1 cube vegetable stock
2 spring onions
2 red peppers
1 cucumber
100 g feta cheese, cubed
(4 tablespoons roasted pine nuts)

- 1. Add vegetable stock to the hot water and stir well. Tip the couscous in a large bowl and pour over the stock. Cover, then leave for 10 minutes until fluffy and all the stock has been absorbed.
- 2. Meanwhile, slice the onions and pepper and dice the cucumber. Add these to the couscous. Crumble in the feta.
- 3. (Sprinkle over pine nuts to serve.)