

10-minute couscous salad



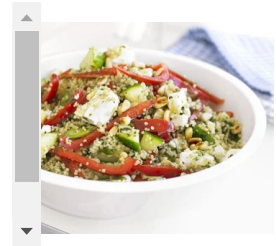
Prep: 10 mins



Easy



Serves 2



Ingredients

100g couscous

200ml hot low salt vegetable stock (from a cube is fine)

2 spring onions

1 red pepper

½ cucumber

50g feta cheese, cubed

2tbsp pesto

2tbsp pine nuts

Method

- Step 1** Tip the couscous into a large bowl and pour over the stock. Cover, then leave for 10 mins until fluffy and all the stock has been absorbed. Meanwhile, slice the onions and pepper, and dice the cucumber. Add these to the couscous, fork through the pesto, crumble in the feta, then sprinkle over pine nuts to serve.