

Couscous Salad

Serves: 32 tastings



From the garden: Capsicum, corn, cucumber & parsley

Equipment:

- Medium saucepan x 1
- Tong x 1
- Medium bowl x 1
- Fork x 1
- Small bowl x 1
- Whisk x 1
- Wooden spoon
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Measuring jugs

Ingredients:

- 1 cup couscous
- 1 cup water
- 1 capsicum (finely chopped)
- 2 cobs of corn
- 1 cucumber (cut into small cubes)
- ¼ cup sultana
- 2 tablespoons parsley (finely chopped)

Dressing:

- ¼ cup olive oil
- 3 tablespoons white wine vinegar
- 1 tablespoon white sugar
- ¼ teaspoon salt
- 10 grinds pepper

Method:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Boil the corn in a medium saucepan filled with hot water from the kettle for 2 minutes.
3. Remove corn from water, allow to cool and cut the corn kernels off the cob.
4. Put couscous in a medium bowl, add in boiling water from the kettle. Cover and set aside for 3 minutes.
5. Fluff up couscous with a fork when all liquid is absorbed. Set aside.
6. Mix all the ingredients for dressing together in a small bowl.
7. Add dressing, vegetables, sultana and parsley onto the couscous. Toss well.
8. Serve into 5 large serving bowls with serving spoons.