

Tomato Couscous Salad

Season: Summer

Type: Salad

Serves: 32 tastings

From the garden: Tomato, onion & parsley



Equipment:	Ingredients:
<p>Large bowl x 1 Lid x 1 Fork x 1 Small bowl x 1 Whisk x 1 Wooden spoon Chopping boards and knives Measuring cups Measuring spoons Serving bowl x 5 Serving spoon x 5</p>	<p>2 cups couscous 2 cups water</p> <p>10 large tomatoes (finely chopped) 10 olives (finely chopped) ½ onion (finely chopped) ¼ cup parsley (leaves only, finely chopped) 50g feta cheese (crumbled)</p> <p>Dressing: ¼ cup olive oil 3 tablespoons white wine vinegar 2 tablespoons honey ¼ teaspoon salt 10 grinds pepper</p>

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Put couscous in a large bowl, add in boiling water from the kettle. Cover and set aside for 3 minutes.
3. Fluff up couscous with a fork when all liquid is absorbed. Set aside.
4. Mix all the ingredients for dressing together in a small bowl.
5. Add dressing, tomato, olive, onion, parsley and cheese onto the couscous. Toss gently.
6. Serve into 5 large serving bowls with a serving spoon in each.