

Couscous / Couscous Salad



I like this delicious salad very much, it is fantastic when combined with grilled meat. When we gather in a large number I usually make this salad or rice salad (you can find rice salad on my blog, too). Actually there is one more salad I like a lot and I will make a recipe for it, too.

INGREDIENTS:

125 g of couscous

190 ml of vegetable stock

1 cucumber for salad

2 red peppers

200 g sweet corn (canned)

2 pieces of spring onions

250 g of cherry tomatoes

2 spoons of fresh parsley (finely chopped)

Squeeze of 1 – 1 $\frac{1}{2}$ lemon (according to your taste)

Salt (according to your taste)

80 ml of oil

250 g of Feta cheese (cut in cubes)

PROCEDURE :

- 1 . pour the cooked vegetable stock over couscous and leave it covered for 4 – 5 minutes ...
- 2 . cut the cucumber into cubes, halve the cherry tomatoes, slice the spring onion, deseed the peppers and cut them into smaller strips, drain the liquid from the canned corn ...
- 3 . put the couscous and vegetables into a bowl, add oil and season with lemon and salt ...
- 4 . mix the salad well ...
- 5 . serve the salad on plates and put the cubes of Feta cheese on it ...

NOTES AND ADVICE :

- 1 . Instead of vegetable stock you can use boiled water to pour over couscous, but in this case you should use Vegeta and salt to season the salad.
- 2 . Add as much lemon squeeze as wished, to make the salad sour to your taste.
- 3 . If there is some salad left, put it into the fridge, as it will be delicious the following day, as well.
- 4 . Be careful when adding the salt, since vegetable stock is already salty.



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