

Fruity couscous salad



→ FAMILY FOOD PATCH



FRUITY COUSCOUS SALAD



Prep time:
10mins

What you need

1 cup couscous

2 tbsp sultanas

½ tsp ground cumin

½ tsp ground coriander

1 orange, peeled and chopped

Zest of orange

½ cup fresh mint leaves, chopped

½ cup feta, crumbled

Toasted pine nuts (optional)

How to make



1. Add couscous, sultanas, cumin and coriander to a large bowl and stir together. Add 1 cup of boiling water and cover with cling film. Leave for 2–3 mins until all the water is absorbed.
2. Remove the cling film and use a fork to fluff up the couscous, removing any lumps.
3. Toss through remaining ingredients and serve.