### Cous Cous Salad

#### Ingredients
- 125g Couscous
- 1 vegetable/chicken stock cube
- 250 ml boiling water
- **Any two of the following:**
  - 2 spring onions
  - 1 green pepper
  - 1 red pepper
  - 2 medium tomatoes
  - 50g Cheese

#### Dressing
- 2 tbsp olive oil
- 1 tbsp lemon juice
- Pinch of salt and pepper

#### Equipment
- All equipment is provided by school

#### Aim Higher
- Small bunch fresh coriander

#### Method:
1. Boil the kettle and carefully measure out water in a jug. Add the stock cube and stir to dissolve.
2. Place the couscous in a bowl and pour over the stock.
3. Stir with a fork and then set aside for 10 minutes until stock has been absorbed.
4. Chop the rest of the ingredients into bite sized chunks.
5. Remove the stalks from the coriander and hold the bunch in your hand. Using scissors, snip the coriander into fine pieces.
6. Mix the ingredients for the dressing and pour over the salad, then place in the chiller.