Couscous Salad Recipe

Ingredients

2 cups vegetable stock
1 cup couscous
50g sultanas
50g currants
50g dried tomatoes, in oil, roughly chopped
¼ red capsicum, washed, chop into small pieces
¼ green capsicum, washed, chop into small pieces
1 onion, chopped
1/2 bunch mint
2 tablespoons white wine vinegar
2 tablespoons lemon juice
3 tablespoons olive oil

Method

Pour the vegetable stock into a saucepan over high heat. Bring to the boil. Remove from heat and pour onto the couscous, sultanas and currants. Leave to stand for about 10 minutes. Fluff the grains with a fork.

Roughly chop the mint.

To make the dressing, whisk together the vinegar, lemon juice and oil in a bowl, season with salt and pepper. Add to the tomato, capsicum and onion, and toss to combine

Mix in the couscous and add the mint. Serve.