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COUSCOUS TABBouleH

INGREDIENTS

- 100 grams of couscous
- Juice of ½ lemon
- 1 cucumber
- 2 spring onions, in small rings
- 2 tablespoons of fresh mint, chopped
fine
- black pepper

DIRECTIONS

Mix the couscous in a bowl with freshly ground black pepper, 1 – 2 tablespoons of lemon juice and 1,5 tablespoons of olive oil.

Pour as many boiling water at it that the couscous is just flooded. Let the couscous spring for 10 minutes.

Halve the cucumber and scrape the seeds out with a spoon. Slice the cucumber halves lengthwise in thin strips and slice these in little cubes.

Make the couscous loose with a fork and toss it with the cucumber cubes, spring onion and mint.

Leave, for the most delicious result, the salad at room temperature for another hour, as the flavours can interact.

SIDE DISH

2 PERSONS

TIME: 15 MINUTES

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