

Turban Chopsticks

Spiced Cous Cous Salad

A delicious fluffy cous cous salad filled with a medley of Australian dried fruits. Prepared with the rich aromatic sumac spice which provides a tart, and refreshing kick to a summer salad. Light n easy and nutritiously yummy!

- ✓ Product of Australia 290g
- ✓ No Artificial Preservatives, Colours or Flavours
- ✓ 100% Vegetarian/Vegan
- ✓ Dairy Free

Recipe

Serves: 3 to 4 hungry tummies

Cooking Time: 15 minutes

Just add:

- 300g chicken, lamb, seafood (e.g. prawns/marinara mix) or 2 cups mixed vegetables
- 2 tablespoons olive oil
- juice of ½ lemon
- Handful of coriander leaves
- 1 tsp honey

How to:

1. Heat a large saucepan on medium heat. Add oil + chicken, lamb, seafood or veggies. Saute and cook for 5-8 minutes, until everything is cooked and golden brown. Add the spice/almond packet enclosed with pouch, along with dried fruits and cook for further 2 to 3 mins, taking care not to burn the spices.
2. Add 2 cups of water to the pan along with lemon juice and honey. Bring dish to a boil.
3. Remove pan from heat, add cous cous, coriander leaves and mix well. Rest salad with lid on for 10 minutes WITHOUT STIRRING. Fluff cous cous with fork & serve on beautiful platter with a dollop of yogurt and salad greens.

Great with diced pumpkin, grilled eggplant or decadent juicy prawns! Frozen peas are also yummy in this...Garnish with coriander leaves and a dollop of yoghurt.

Tips/Ideas:

- Try making a cous cous trifle, layered with mint/coriander yogurt and cous cous, served in clear bowls or cocktail glasses.
- Leftover cous cous is fantastic mixed with mashed potato, made into cutlets and pan-fried. This makes a healthy, yummy and tasty snack.
- Spiced Cous Cous is great served cold in summer and warm in winter.
- This dish can be frozen and re-heated easily.
- The key with cooking cous cous, is to stir it once into the liquid mixture, take it off the heat, so it stops the cooking process.

