Cous Cous Salad

Ingredients

1 vegetable oxo cube
1 cup of water
130g uncooked couscous
1 cucumber
170g cherry tomatoes
200g feta cheese
½ red onion
15g fresh parsley
75g sweet corn
3 tablespoons olive oil
3 tablespoons lemon juice
1 teaspoon dried oregano
¾ teaspoon ground cumin
½ teaspoon salt
½ teaspoon pepper

Utensils

Chopping board
Scissors
Cup
Bowl
Knife
Wooden spoon
Saucepan

Method

Crumble the oxo cube into a cup and fill with boiling water. Stir until the oxo cube has dissolved. Pour into a saucepan.

Pour in the couscous, bring to the boil and then stir. Remove from heat and let it stand until the water is absorbed. Fluff with a fork. Leave to cool.

Slice the cucumber in half lengthways, then slice thinly and put in the bowl.

Cut the cherry tomatoes in half and add to the bowl.

Crumble the feta (not too small) add to the bowl.

Chop the onion. (Only cut one end off and then slice length ways, then slice width ways up to the end). Add to the bowl.

Pull the parsley off the stalks and place the leaves in a cup. Snip with scissors and then add to the bowl.

Add the sweet corn to the bowl and stir in the couscous.

Whisk the oil, lemon juice, oregano, cumin, salt and pepper in a bowl.
Pour over the couscous and toss so that it is all mixed up.