

Tabouli Cous-Cous

Season: Summer

Type: Salad

Difficulty: Easy

Serves: 20 or 30-40 small tastes

Fresh from the garden: Herbs, Garlic

| Equipment: | Ingredients: |
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| <ul style="list-style-type: none"> • Saucepan (large) • Sharp knife & chopping board • Microplane • Juicer • Measuring cups & spoons • Large mixing bowl • Serving bowls | <ul style="list-style-type: none"> • 500g cous-cous (ideally Israeli Cous-Cous) • 1 cup chopped mint • 2 cups finely chopped parsley • 5 roma tomatoes • 2 garlic cloves • 2 spring onions • 1 lemon, zested and squeezed • ¼ cup EVOO • 1-2 teaspoon salt (to taste) • Freshly ground pepper |

What to do:

- Cook the cous-cous as per packet instructions.
- Wash, de-seed and dice tomatoes
- Wash and finely chop herbs
- Zest and juice the lemon
- Microplane the garlic cloves and finely chop the spring onions
- Put the hot cous-cous in the bowl, add the herbs, tomatoes, garlic, spring onion, EVOO, salt and pepper and mix thoroughly.
- Cover and place in fridge until ready to serve, with a bowl for each table.