

Couscous, Mint and Tomato Tabbouleh Salad



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Prepared and presented by the students participating in the Kimberley 'Share It' program at Broome Senior High School

Traffic light category: Green

Serves: 6

Ingredients

Couscous

- 1 cup couscous
- 2 cups boiling water
- 1 teaspoon ground turmeric
- ½ teaspoon salt Olive oil for drizzling
- 1 cucumber, cut into 2 cm cubes
- 20 cherry tomatoes, halved
- 10 black olives, sliced
- 1 small handful parsley, chopped
- 1 small handful mint, chopped

Dressing

- 1 glove garlic, minced
- 3 tablespoons extra virgin olive oil
- 1 tablespoon white wine vinegar
- 1 tablespoon lemon juice
- Pinch salt and pepper

Top Tip!

Couscous salad is perfect to serve with Lamb koftas with yoghurt dressing on Indian flatbread as pictured



Directions

1. Place couscous, boiling water, turmeric and salt into a large bowl, cover and stand for 5 minutes
2. Once couscous has cooled, fluff with a fork and add remaining ingredients
3. Whisk all dressing ingredients together in a small bowl
4. Just before serving add dressing and mix gently to combine.

