

DIY FESTIVE COUSCOUS MIX



TO



FROM THE KITCHEN OF

COOKING INSTRUCTIONS :

BRING 250ML OF WATER TO BOIL IN A SAUCEPAN. ADD 1 TABLESPOON OF EXTRA VIRGIN OLIVE OIL AND 1 TEASPOON OF SALT. REMOVE FROM HEAT. ADD ALL OF THE COUSCOUS MIX (250G APPROXIMATELY) TO THE SAUCEPAN. LET SOAK FOR 3 MINUTES. ADD A KNOB OF BUTTER (1 TABLESPOON). MIX GENTLY WITH A FORK TO SEPARATE THE GRAINS. SERVE WARM AS A SIDE OR AS A COLD SALAD WITH ADDED CHERRY TOMATOES, OLIVES, ROAST PUMPKIN PIECES AND SPINACH.