

# couscous salad

## Ingredients

400g couscous

400ml water (brought to the boil)

60ml olive oil

½ head of lettuce, roughly chopped

2 tblsp lemon juice

½ tsp crushed garlic

1 tsp salt

1 can of cooked chickpeas, drained and rinsed

1 can of green peas, drained and rinsed

## Method

- Place the couscous in a large bowl. Place water and 1 tblsp olive oil in a saucepan, bring to just boiling point, and then pour over the couscous
- Cover and set aside for 5-10 minutes
- In a large bowl, combine the remaining olive oil, the lemon juice, garlic, salt, chickpeas, peas and lettuce
- Fluff couscous with a fork and season with salt and pepper. Add the couscous and stir until well combined
- Can be served warm or cold