

Couscous Cucumber Salad

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This simple summertime salad is compromised of couscous, lemon juice, extra-virgin olive oil, cucumber, spring onions, parsley, basil and salt and pepper. You could also add garlic or chilli depending on your preferences.

Ingredients:

300g couscous
6 tbsp. lemon juice
3 tbsp. extra-virgin olive oil
1 cucumber
Bunch spring onions
Small handful fresh parsley
Small handful fresh basil
Salt and pepper

Directions:

1. Put the couscous in a bowl. Cover with boiling water so that it comes a few cm above the couscous, cover with cling wrap and set to one side. Once the water has absorbed into the couscous, put into the fridge.
2. Finely chop the spring onions. Slice the cucumber lengthways and remove the seeds, then finely chop. Finely chop the parsley and basil.
3. Mix the lemon juice and oil in a bowl and season with salt and pepper. Add the spring onions, cucumber, parsley, basil and couscous and stir so everything is mixed properly. Cover and put into the fridge for one hour before serving.

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