

Cous cous salad

Reminder...

Bridge



Claw



- 100g dried couscous
- 1 ball mozzarella
- ½ pepper
- cucumber or courgette
- Tomatoes
- 1 stock cube



1. Add your **cous cous** to a bowl.



2. Crumble or drop your **stock cube** into your measuring jug. Add **150ml** of boiling water and stir. Then leave.



3. Wash up your jug, dry it and put it away.



4. On your chopping board, chop your **vegetables** evenly.



5. Cut the corner off the **mozzarella**, drain the water in the sink and chop.



6. Fluff up your **cous cous** with a fork.



7. Add your **vegetables** and **mozzarella** to your **cous cous** and mix.



8. Season with **herbs** and **salt and pepper**.



9. Wash up and clean down your surfaces.