






## Summer Couscous Salad

 Prep time:	15 minutes
 Cook time:	10 minutes
 Serves:	4-6



### Ingredients

- 1 cup Israeli couscous
- 1 red capsicum, deseeded and diced
- 3 spring onions, chopped
- 1 cup whole kernel corn, cooked
- 250ml bottle **Eta Lite & Free Feta & Garlic Dressing**
- 8 cherry tomatoes, halved
- 50g traditional feta

### Method

1. Cook Israeli Couscous in lightly salted rapidly boiling water for 8-10 minutes, until couscous is tender. Drain and rinse in cold water. Drain well and tip into a mixing bowl.
2. Add red capsicum, spring onions and corn. Add  $\frac{1}{2}$  cup **Eta Lite & Free Feta & Garlic Dressing**. Carefully mix couscous and vegetables together.
3. Spoon onto a serving platter. Place tomato halves on the salad and crumble feta over just before serving.