

COUSCOUS & BEETROOT SALAD



Serves 6-8



Prep Time 10 minutes



Cook Time 10 minutes



INGREDIENTS

- 1 cup couscous
- 1 cup finely chopped spring onions
- ½ cup chopped fresh parsley
- ½ cup chopped fresh mint
- 1 avocado, halved, stoned and diced
- 2 tomatoes, finely diced
- 410 g can **Wattie's Beetroot Chunky Cuts**, well drained

METHOD

1. Put the couscous into a large bowl and pour over 1 cup of boiling water. Set aside to stand for 10 minutes, then fluff the couscous with a fork.
2. Add the spring onions, parsley, mint, avocado, tomatoes, **Wattie's Beetroot Chunky Cuts** and salt and toss gently to mix.
3. Stir the **ETA Mayonnaise** and lemon juice together and toss through the couscous salad just before serving.

- 1 tsp lemon juice
- ½ cup **ETA Mayonnaise**

Serve as a side dish with BBQ meat, fish or chicken