



CHICKEN COUSCOUS SALAD

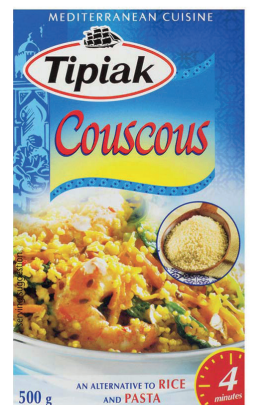


Ingredients

- 100g Tipiak couscous
- 200ml vegetable stock
- 50g grilled chicken, cubed
- 2 spring onions
- 1 red pepper
- ½ cucumber
- 50g feta cheese, cubed
- 2 tbsp pesto
- 2 tbsp toasted pine nuts

Method

1. Tip the Tipiak couscous into a large bowl and pour over the warm stock.
2. Cover, then leave for 10 mins until fluffy and all the stock has been absorbed.
3. Meanwhile, slice the onions and pepper, and dice the cucumber.
4. Add these and the chicken to the couscous, fork through the pesto, crumble in the feta.
5. Then sprinkle over pine nuts to serve.



It's all about
the recipe