

Vivien's Couscous Salad



Ingredients:

300 g couscous (prepared with 300 ml salted water), 1 minced onion, 1 thinly sliced zucchini, 500 g cherry tomatoes (cut into pieces), 1 bunch of parsley (minced), 1 minced red bell pepper, salt and pepper, app. 200 ml of olive oil, 60g dried tomatoes, 75g feta cheese (diced)

Preparation:

Prepare the couscous (as described on the package) and let it cool down briefly. Roast gently (in olive oil and one after the other in the same pan) the onions, the bell pepper, and the zucchini. Mix the roasted vegetables, the tomatoes, the dried tomatoes, the parsley and the couscous with as much olive oil as is needed until the salad reached a consistency you like. Season to taste with salt and pepper. Serve with feta cheese.

Enjoy!