

# *Sundried tomato and couscous Salad*

**Serves:** 2

**Prep time:** 30 minutes

## **Ingredients**

1 cup of water

1 tbsp of olive oil

1 cup of uncooked couscous

3 tsp of butter

3-4 medium zucchinis blanched and shaved

1 1/2 cup of sundried tomatoes in brine (chopped)

1 handful chopped coriander

Salt and pepper to taste



## **To start**

Bring water to boil add olive oil and salt. With water boiling remove from heat and add in the couscous. Leave to steep for two minutes, add butter allow to cook for two to three minutes. Stir the couscous with a fork to separate the grains.

Place the couscous onto a serving dish add the sundried tomatoes, ribbons of zucchini and the chopped coriander,