



Spicy Cous Cous and Vegetable Salad

Difficulty
Intermediate

Cal/serv.
400kcal

Fat/serv.
20g

Serves
4



Ingredients

- 1 tbsp Patak's Madras Curry Paste
- 50g Cous Cous (cook as per instructions on pack)
- 1 Small Onion, diced
- 2 Tomatoes, diced
- ½ Small Cucumber, diced
- ½ Red Pepper, diced
- ½ Iceberg Lettuce, sliced
- 2 tbsp Olive Oil
- ¼ tsp Lemon Juice
- Fresh Corriander for garnish (optional)
- 1 Pack Naan Bread

Instructions

1. Cook Cous Cous as per instructions on pack.
2. Mix together all the other vegetables along with the Cous Cous in a bowl.
3. Sprinkle with salt and lemon juice and mix.
4. Heat the olive oil in a pan, remove from the heat and stir in the Patak's Madras Curry Paste, return to the heat, bring to the boil then allow to cool.
5. Drizzle the sautéed mixture over the salad then garnish with fresh coriander.
6. Heat the naan breads, according to the instructions on the pack, tear into pieces and serve with the Spicy Cous Cous and Vegetable Salad.

