

Couscous Tabouleh

500g couscous
2 tbsp butter
2 cups water
2 red onions, finely diced
4 garlic cloves, minced
3 bunches of parsley, finely chopped
1 bunch of mint, finely chopped
2 lemons, finely grated rind & juice
4 tomatoes, seeded & diced

1. **To make couscous:** Combine couscous, butter and boiling water in a heatproof bowl. Put on stove with low heat for 5 minutes stirring occasionally with a fork to aerate.
2. Finely grate the rind off lemons, and then juice them too.
3. Chop and seed the tomatoes, finely dice the onions, mince the garlic, and finely chop up the parsley & mint.
4. Combine the couscous mixture, onions, garlic, herbs, rind, juice and tomatoes together, mixing gently.
5. Season with salt & pepper to taste, then serve in a bowl

Serves approx. 30