



COUSCOUS EXPRESS THAI SALAD



4 servings



20 min.



5 min.

INGREDIENTS

1 boil-in-bag of TIPIAK Couscous Express

1 knob of butter

125 ml (½ cup) frozen and shelled edamame (soybeans)

250 ml (1 cup) red cabbage, thinly sliced with either a mandolin or a sharp knife

3 small carrots, washed, peeled and cut into julienne strips

2 small green onions, whole, thinly sliced

10 leaves of Thai basil, either chopped or left whole depending on size

30 ml (2 tbsp) soy sauce

15 ml (1 tbsp) grilled sesame oil

30 ml (2 tbsp) rice vinegar

Freshly ground pepper

Lime wedges, to garnish

COOKING INSTRUCTIONS

1. Cook the TIPIAK Couscous Express boil-in-bag according to the directions on the packaging. Pour the couscous into a large bowl and add the butter. Fluff the couscous grains with a fork and let cool.

2. Bring a small pot of water to a boil. Add the frozen edamame, let water return to a boil, and cook for 4 to 5 minutes or until the edamame are fully cooked (but still a little bit crunchy). Drain and put into a bowl of ice water. Drain well and add to the couscous.

3. Add the red cabbage and the carrots. Sprinkle with green onions and Thai basil.

4. In a small bowl, mix the soy sauce, grilled sesame oil and rice vinegar. Add pepper. Drizzle the dressing over the salad and mix. Garnish with lime wedges.