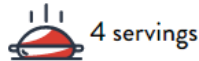


MINT AND FETA COUSCOUS SALAD



4 servings



10 min.



4 to 5 min.

INGREDIENTS

- 1 bag of TIPIAK Lemon Mint Couscous
- 250 ml (1 cup) frozen peas
- 30 ml (2 tbsp) olive oil
- 125 ml (1/2 cup) crumbled feta
- 125 ml (1/2 cup) halved cherry tomatoes
- A dozen mint leaves, chopped
- Salt and freshly ground pepper

COOKING INSTRUCTIONS

1. Cook the TIPIAK Lemon Mint Couscous according to the directions on the packaging. Pour the couscous in a large bowl and fluff with a fork. Let cool.
2. Add the peas to a small pot of salted boiling water. Bring back to a boil, and reduce to medium heat, cover, and cook 4 to 5 min or until peas are cooked but still crunchy. Drain and run peas under cold water to stop the cooking. Drain well and add to the couscous.
3. Add the feta and the tomatoes. Drizzle with olive oil, add the mint leaves, salt and pepper. Stir. Serve immediately