Couscous Salad

**Difficulty:** Easy

**Serves:** Taste for 15

**Fresh from the garden:** Zucchini, pumpkin, red onion, flat leaf parsley

**Equipment:**
- Knives
- Chopping boards
- Metric measures
- Jugs
- Heat proof bowl
- Utensils
- Serving bowl

**Ingredients:**
- 2 cups couscous
- 2 teaspoons of chicken stock
- 1 zucchini, finely diced
- Roasted pumpkin, finely diced
- ½ red onion, finely diced
- 1 cup flat leaf parsley, finely chopped
- 1/3 cup olive oil
- 2 Tablespoons lemon juice
- Salt and pepper

**What to do:**

Dissolve the chicken stock into 2 cups of boiling water.

Combine the couscous and stock in a heat proof bowl.

Cover with a clean tea towel and allow to stand until all liquid is absorbed.

Fluff up the couscous with a fork.

Add zucchini, capsicum, red onion and parsley leaves to the couscous and toss to combine.

Combine the olive oil, lemon juice and a good grinding of salt and pepper in a small jug.

Add to the couscous mix and toss until combined.

Transfer to a serving bowl, garnish with some extra parsley leaves and serve.