

Couscous Salad with Feta and Sweet Potato

20–30 Min

Preparation

1. Cook the couscous according to the instructions on the packaging, mix with the Organic Curry seasoning mix and olive oil and put to one side.
2. Dice the vegetables and fruit, slice the spring onions into fine rings and crumble the feta.
3. Grate 1 tsp. of lemon zest and squeeze the lemon. Thinly slice the mint. Mix all the ingredients except for the sesame seeds with the couscous.
4. Garnish with the sesame seeds and enjoy.

Ingredients 4 Portions

= Kotányi Produkte

250 g	Couscous
2 tbsp.	Olive oil
200 g	Feta
1 piece	Sweet potato, precooked
1 piece	Avocado
1 piece	Mango
3 piece	Spring onions
1	Handful of fresh mint
1 piece	Lemon
1 tsp.	Black sesame seeds
2 tbsp.	Organic Curry Seasoning Mix