



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

