



Ingredients 4 Portions

🖊 = Kotányi Produkte

250 g Couscous Olive oil 2 tbsp.

200 g Feta

Sweet potato, precooked 1 piece

1 piece Avocado 1 piece Mango

Spring onions 3 piece

Handful of fresh mint

1 piece Lemon

1 tsp. Black sesame seeds

2 tbsp. ♦ Organic Curry

Seasoning Mix

Couscous Salad with Feta and **Sweet Potato**





Preparation

- 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.
- Dice the vegetables and fruit, slice the spring onions into fine rings and crumble the feta.
- 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.
- Garnish with the sesame seeds and enjoy.

