

## Couscous Salad

### Ingredients;

4 cups couscous  
4 cups vege stock  
2 tsp butter  
200m mixed sultanas and chipped dried apricots  
160gm pine nuts  
1 cucumber chopped into cubes  
2 large tomatoes cut into wedges  
3 cups baby spinach leaves  
250-300gm greek yoghurt

### Method;

Prepare couscous, put couscous into a large pot and add veggie stock. Bring to the boil, simmer for 5 minutes. Turn off heat on element, leave lid on. When ready to serve, fluff up with a fork. When cool transfer to a large bowl. Add pinenuts, apricot and sultana mixture, stir well. Add cucumber, tomato, yoghurt, stir again, sprinkle spinach leaves on top. Set aside until ready to serve, can be put in the fridge if needed.