



COUSCOUS SALAD WITH POMEGRANATE MINT AND LEMON

Serves 5 Persons:

- 150g • 5oz couscous
- sea salt
- 1 cucumber
- 1 red bell pepper
- 1 yellow bell pepper
- $\frac{1}{4}$ red onion

DRESS IT UP

- 1 tbsp lemon juice
- 1 garlic clove peeled and crushed to a paste
- 3 tbsps good olive oil
- seeds of 1 pomegranate (or equivalent prepared seeds to taste)
- 60 g ($\frac{3}{4}$ oz) each coarsely chopped mint and flat-leaf parsley leaves plus optional small mint sprigs to decorate

The salad is best assembled close to the time of eating, but you can prepare the couscous and other ingredients in advance then assemble when ready to eat. Pour 175 ml (6fl oz) boiling water over the couscous in the 19 cm JOYN bowl, season with salt, cover and set aside for 30 minutes, stirring and breaking it up half-way through. Leave to cool completely. Peel the cucumber if wished (or leave the skin on if you prefer) and roughly dice it or slice into half-moons. Peel and finely dice the red onion. Cut the red and the yellow bell peppers into little pieces. Whisk the lemon juice with the garlic and some salt in the 8 cm JOYN dip bowl, then whisk in the oil and set aside until needed.

Shortly before serving, combine the couscous, cucumber, onion and pomegranate seeds in the large 32 cm JOYN serving bowl. Pour over the dressing, toss through, then fold in the herbs and check the seasoning. Decorate with extra mint sprigs if wished. Enjoy!