

## Moroccan Spiced Cous Cous Salad

### Ingredients

500g Wildings Moroccan Infused Cous Cous  
250g Pumpkin in 1cm cubes  
4tbsp Extra Virgin Olive Oil  
100g Meredith or Soft Fetta  
100g Rocket  
100g Toasted Flaked Almonds  
50g Currants  
100ml Wildings Arabian Pomegranate Dressing

### Method

Roast pumpkin in 200C oven for 35 minutes or until brown. Cook cous cous as prescribed on the pack then occasionally stir until cool. Add all other ingredients, crumbling in fetta and then drizzle with dressing and serve. Serves 8-10.

### Serving Suggestion

Great with grilled chicken and bbq lamb fillet.

*This recipe contains no preservatives, additives, M.S.G & is high in flavour and is very easy to prepare.*