

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.