



Cous Cous Salad

Ingredients

- 150g of pre-cooked couscous - 1 box of Cirio Chopped Tomatoes - 1 box of Cirio Cherry Tomatoes - 100g of feta cheese - 1 cucumber - 1 teaspoon of fresh oregano - extra virgin oil - white vinegar - salt and pepper to taste

Preparation

1. Slice the cucumber and arrange in a salad bowl with the Cirio Chopped tomatoes and Cherry Tomatoes.
2. Then add one glass of warm water to the cous-cous and stir adding the oregano, feta cheese cut into cubes, a splash of vinegar and a drizzle of olive oil.
3. Season with salt and pepper and stand in the fridge. When the cous cous has absorbed all the liquid it's ready to serve.

