



Couscous with melted tomatoes, feta and mint

Ingredients (serves 10)

- 1250 g couscous
- 40 cherry tomatoes
- 2 sprigs rosemary or 10 sprigs thyme
- 500 g feta
- 10 sprigs of mint
- 4 small cucumbers
- 2 1/2 lemons
- 2 1/2 bunches of radishes
- olive oil
- salt, pepper
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Also good with

Instead of couscous

- bulgur
- rice



Preparation

1. Bring 1.5 litres of water to the boil in a pot, season very spicily with salt, pepper, lemon juice and a little olive oil (if necessary, you can also add spices such as cumin, ras el hanout, curry, ...) and pour into a bowl over the couscous. Cover and leave to stand for about 10 minutes, loosening occasionally with a fork.
2. Heat about 15 tablespoons of olive oil in a pan, add three sprigs of rosemary, 7 sprigs of thyme and 5 cloves of garlic, pressed and peeled, and sauté briefly. Then add 2/3 of the whole (and washed) cherry tomatoes and fry until the tomatoes burst open. Season with salt and pepper, reduce the heat, leave on the cooker for another 2-3 minutes, then take them down and let them cool in the pan.
3. Chop the remaining tomatoes, dice the cucumber, chop the radishes, cut some of the radish greens into strips. Roughly chop the mint. Dice the feta.
4. Season the couscous to taste (with salt, pepper, lemon juice and olive oil), then add all the ingredients (except the melted tomatoes), mix and season again.
5. Garnish with the melted tomatoes.

