

Herb and lemon tabbouleh

Recipe for 4 personnes

Description

A couscous salad full of fresh herbs, seasoned with the nice acidity of a lemon.

Ingredients

For the tabbouleh

- 100 Ml Couscous
- 100 Ml Water
- 2 Unit(s) Tomato
- 0.50 Unit(s) Red onion
- 2 Unit(s) Lemon
- 1 Bunch(es) Mint
- 0.50 Bunch(es) Parsley
- 60 Ml Olive oil
- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Resting time **20 mins**

For the preparations

Finely chop the onion, mint and the parsley.

Squeeze the lemon and filter the juice.

Cut the tomatoes in small dices.

For the tabbouleh

Mix the couscous with olive oil, salt and pepper. Bring the water to a boil and pour it on top of the couscous, cover and let cook for 20 minutes.

Work the couscous with a fork and let it cool down. When cool, mix the couscous with the herbs, the tomatoes and the onion, season it with lemon juice and olive oil.

Taste and adjust seasoning.

Bon appétit!