

## Quick couscous salad

You can use a mix of mushrooms or common ones from your fridge:

Sauté about 250g of mushrooms and 2 cloves of chopped garlic in a little olive oil and butter until soft. Add the mushrooms to 200g cooked couscous and stir through the juice of a lemon and 2 tbs of olive oil.

Finely chop some fresh herbs, parsley and garlic chives are good, but any leafy soft herb such as mint, oregano or basil will give good flavours. Stir these into the couscous with some freshly ground black pepper and serve as a light lunch or side dish to your main meal.