

# COUSCOUSSALADE

Land: Marokkaans

Maaltijd: Hoofdgerecht

Porties: 2 personen

Bereidingstijd: 20 minuten

## INGREDIËNTEN VOOR 2 PERSONEN

Warning: Undefined variable \$args in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Trying to access array offset on null in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Undefined variable \$args in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Trying to access array offset on null in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Undefined variable \$args in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Trying to access array offset on null in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Undefined variable \$args in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Trying to access array offset on null in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Undefined variable \$args in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Trying to access array offset on null in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Undefined variable \$args in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Trying to access array offset on null in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Undefined variable \$args in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Trying to access array offset on null in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Undefined variable \$args in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Trying to access array offset on null in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Undefined variable \$args in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Trying to access array offset on null in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Undefined variable \$args in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Trying to access array offset on null in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Undefined variable \$args in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Trying to access array offset on null in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Undefined variable \$args in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

Warning: Trying to access array offset on null in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

- 150 gram couscous
- 250 gram cherrytomaatjes
- 1 rode ui (of 2 bosuitjes)
- 8 gedroogde abrikozen (of een handje rozijnen)
- 0,5 tl kaneel
- 0,5 tl chilipoeder
- 1 handje pistachenoten
- 1 bosje verse peterselie
- 1 bosje verse munt
- scheutje olijfolie
- 1/2 citroen (alleen het sap)
- evt. granaatappelpitjes

## WAT GA JE DOEN

Wel de abrikozen of rozijnen in een klein kommetje met heet water voor minimaal 10 minuten.

Bereid de couscous volgens de aanwijzingen op de verpakking.

Snijd de rode ui of de bosuitjes fijn. Halveer de cherrytomaatjes. Hak de pistachenoten grof. Hak de verse peterselie en munt fijn.

Giet het water van de abrikozen of rozijnen weg en snijd abrikozen in kleine stukjes.

Meng alle ingrediënten voor de salade (behalve de granaatappelpitjes) door elkaar. Breng verder op smaak met peper en zout.

Garneer de salade eventueel met een handje granaatappelpitjes.

**Tip:** je kunt deze salade prima van tevoren bereiden. Houd de pistachenootjes dan apart tot je de salade serveert, dan blijven ze lekker knapperig.