## Parsley and Mint Salad

**Season:** Spring  
**Type:** Salad  
**Difficulty:** Easy

**Serves:** 6 or 20 tastes

**Fresh from the garden:** Parsley, mint, lemon

**Recipe source:** original

### Equipment:
- Cup measure
- Measuring jug
- ½ cup measure
- Kettle
- Bowl
- foil
- Fork
- Herb chopper

### Ingredients:
- 1 cup cous cous
- 1 cup boiling water
- 1 vegetable stock cube
- 1 1/2 cup parsley leaves
- 1 cup mint leaves
- Squeeze lemon to taste
- Splash of olive oil

### What to do:
- Place cous cous in a bowl
- Boil the kettle and measure out 1 cup into the jug
- Dissolve stock cube then pour over cous cous
- Cover with foil until the stock is absorbed
- Meanwhile chop the parsley and mint and place into a bowl
- Toss through the cous cous
- Season with salt and pepper and a squeeze of lemon juice and a splash of oil