



Marinated mushroom, apricot & couscous salad

Preparation: 15 minutes + 30 minutes marinating

Serves: 4

- 1 /2cup extra-virgin olive oil
- 2 tbs cider vinegar
- 1 tsp caster sugar
- 1 tbs Dijon mustard
- salt & ground black pepper, to taste
- 400g cup mushrooms, sliced
- 2 cups couscous
- 2 cups boiling water
- 125g dried apricots, roughly chopped
- 3 /4cup toasted pine nuts
- 1 /4cup chopped fresh flat-leaf parsley

1. To make the marinade, combine the oil, cider vinegar, caster sugar, mustard & salt & pepper in a screw-top jar. Shake well to combine.
2. Place the mushrooms into a large bowl. Pour over the marinade & toss gently to combine. Set aside to marinate for 30 minutes or until the mushrooms are tender.
3. Meanwhile, place the couscous into a large heatproof bowl. Pour over the boiling water & stir with a fork to combine. Cover with plastic wrap & set aside to soak for 2-3 minutes or until the water is absorbed. Stir the couscous with a fork to separate the grains.
4. Set aside to cool to room temperature.
5. Add the marinated mushroom mixture, dried apricots, pine nuts & parsley to the couscous. Toss gently to combine & serve.

Tip: Serve the salad with barbecued lamb or chicken. Variation: Replace the cider vinegar with lemon juice & omit the Dijon mustard.