

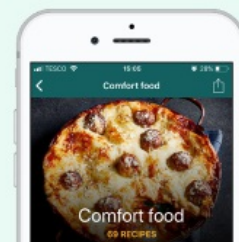
Spinach, broad bean & feta salad



Method

1. Prepare couscous with boiling water, according to the packet's instructions.
2. Meanwhile, boil broad beans according to pack instructions. Cool in a colander under the cold tap, then drain. Put baby spinach leaves into a colander and pour over boiling water to wilt. Refresh under cold water and squeeze dry.
3. Stir the broad beans, spinach, mint and the black olives into the couscous. Crumble in the feta. Drizzle with plenty of olive oil and season. Toss well.

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Ingredients

- 250g couscous
- 300g frozen broad beans
- 125g baby spinach leaves
- 20g pack fresh mint
- 85g black olives
- 200g pack feta cheese



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