

PRAWN & COUS COUS SALAD

This is my type of a 'cheat meal'. All ingredients I bought from M&S but you can get them from any major supermarket, I personally just prefer the quality and flavour you get from M&S.

Ingredients:

- Pesto pasta pot
- Vegetable cous cous pot
- Coleslaw
- Feta cheese
- Cherry tomatoes
- Olive oil
- Balsamic vinegar
- Mixed salad leaves (I prefer baby leaf salad leaves, as they aren't too big and overpowering)
- Prawns (I get the ones as part of the stir fry selection)

Method (if you can call it that)

1. Pour some oil into a pan and add it to the heat. Once hot, add all of your prawns and let them cook away, stirring occasionally to make sure they are fully cooked through.
2. Get your serving bowl and add your salad leaves, I drizzle a little oil over them and give them a little toss
3. Then I crumble some feta cheese into the leaves and half the cherry tomatoes, and placing them on top, followed by a drizzle of balsamic vinegar.
4. I then add 1 tbsp of the coup cous, pesto pasta and coleslaw around the salad
5. Once the prawns are cooked, I scatter them over the salad and tuck in!!

It's a Cheat meal as the ingredients are all bought, however it is hugely nutritious and full of amazing flavours.

