**Summer Couscous salad**

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**Ingredients**

* 200 g couscous
* 200ml vegetable stock, boiling
* 100g pitted black olives, sliced
* 400g can chickpeas , drained and rinsed
* [1-2 tablespoon vegetable or olive oil](https://www.bbcgoodfood.com/glossary/olive-oil-glossary)
* 2 medium [courgettes](https://www.bbcgoodfood.com/glossary/courgette-glossary) , sliced
* 300g [cherry](https://www.bbcgoodfood.com/glossary/tomato-glossary) tomatoes, halved
* ½ red onion, diced
* Salt and pepper to taste

**For the dressing**

* 3 tablespoon olive oil [olive oil](https://www.bbcgoodfood.com/glossary/olive-oil-glossary)
* [1](https://www.bbcgoodfood.com/glossary/lime-glossary) lemon, juiced
* [2](https://www.bbcgoodfood.com/glossary/mint-glossary) tablespoon chopped mint
* 2 tablespoon chopped basil

**Method**

1. Put the couscous into a bowl, pour the boiling stock over and mix well with a fork. Cover with a plate and leave for 4 minutes.
2. Heat 1 tablespoon oil in a large frying pan and fry the courgette slices over a high heat for 2-3 minutes until dark golden brown.
3. Put corgettes on the side, and now put the tomatoes cut-side down into the pan with 1 tablespoon of oil,, and cook for another couple of minutes until golden brown on the underside.
4. Fluff up the couscous with a fork, stir in the drained chickpeas, tomatoes, courgettes, diced cucumber, diced onion and olives.
5. Prepare your dressing by mixing olive oil, lemon juice, 1 finely chopped garlic clove and chopped fresh herbs
6. Drizzle the dressing over the couscous salad and mix well.