Green Bean & lemon Couscous Salad

**Ingredients:**
- 2 chicken stock cubes
- 3 cups couscous
- 400g green beans
- 200g cherry tomatoes
- ¾ cup chopped flat leaf parsley
- 1 fresh long red chilli
- 2 Teaspoons finely grated lemon zest
- 3 Tablespoons lemon juice
- 4 Tablespoons olive oil

**Method:**
1. Combine crumbled stock cube with 3 cups boiling water in a heat proof jug
2. Place couscous in a large heatproof bowl. Stir in the stock mixture. Cover with plastic wrap and set aside for 5 minutes or until all the liquid is absorbed.
3. Using a fork carefully scrape at the couscous until it becomes fluffy and the grains are separate.
4. Wash and top and tail beans before chopping them into 2cm pieces. Cook beans in boiling salted water for 3 minutes or until tender. Drain and refresh under cold water.
5. De seed and finely chop the chilli. Zest the lemons and squeeze the juice from them.
6. Halve the cherry tomatoes. Chop the fresh parsley.
7. Add tomatoes, beans, chilli, parsley and lemon zest to couscous.
8. Whisk lemon juice and olive oil in a jug, season with salt and pepper.
9. Pour dressing over bean and couscous mixture; toss to combine.