

# Couscous with Feta & Cherry Tomatoes



**Serves 4**

**Prep 15 mins**

**Cooking 30 mins**

**Easy**

## **Ingredients**

225g couscous  
300ml chicken or vegetable stock  
400g can cherry tomatoes  
small handful basil leaves, torn into pieces  
2 tsp white wine vinegar  
3 tbsp olive oil  
1 tsp caster sugar  
salt & freshly ground black pepper  
2 small red onions, peeled and chopped  
200g feta cheese, diced  
basil leaves to garnish

1. Put the couscous in an ovenproof dish and pour over the stock. Leave for 5 minutes. Drain the can of tomatoes, reserving the juice. Gently fold the tomatoes into the couscous with the basil. Cover and transfer to the oven and cook at 190C/ Fan 170C/ Gas 5 for 20 mins.
2. Meanwhile make the dressing. Blend the reserved tomato juice with the vinegar, 1 tbsp oil, and sugar. Season with salt and pepper and reserve.
3. Heat the remaining oil in a frying pan. Add the onions and fry gently for 6 to 8 min until deep golden. Add the feta and cook for a further 2 mins.
4. Spoon the couscous on to serving plates and top with the onions and feta. Spoon over the dressing and serve scattered with basil leaves.