

Paul & Louise

The simplest taboulé

Taboulé is a salad from Arabic cuisine and is served as a starter (mezze) or as a snack. Also ideal as a side dish, for example with fish or as a light main course. It contains fine couscous, tomatoes, onions, olive oil and is seasoned with some lemon juice, peppermint, parsley and salt and pepper. Preparation: Put the couscous in a bowl and mix with the vegetables in the can, put the bowl in the fridge for 30 minutes, take it out, serve and enjoy!



Article:

Carton: