

Sweet fresh corn, grated carrot and lightly toasted almonds combine with couscous in this fabulous salad. It can be made up to 4 hours ahead of time and travels well, so it's ideal for a barbecue or pot-luck dinner.

Prep time: 10 mins / Serves: 8-10 as a side

Cook the couscous according to the instructions on the packet. Drain and allow to cool.

Boil corn in salted water for 3 minutes until tender. Slice the kernels off the corn cobs and place in a serving bowl with the couscous, carrot, almonds and coriander leaves / cilantro leaves.

In a small jar shake together the oil, lemon juice and cumin with salt and ground black pepper to taste. Pour over the salad, toss and serve.