

 **Cooking:** 20–25 mins

 **Serves:** 4

 **Difficulty:** easy



Sweet & tangy bangers with couscous salad

Light, colourful and ready in under 30 minutes, this easy couscous salad is the perfect partner for our Spicy Tomato & Sticky Onion Chutney sausages. Make the salad ahead of time, or simply toss it together while the sausages sizzle on the barbecue. A simple recipe that's sure to become a summer favourite.

INGREDIENTS

- 8 Spicy Tomato & Sticky Onion Chutney sausages
- 150g wholewheat couscous
- 200g frozen peas
- 1 tbsp Dijon mustard
- 1 tsp honey
- 3 tbsp balsamic vinegar
- 3 tbsp olive oil
- Salt & freshly ground black pepper, to taste
- 1 bunch of spring onions
- 250g cherry tomatoes, quartered

RECIPE

1. Grill or barbecue the sausages until golden brown and cooked through.
2. Meanwhile, prepare the couscous according to the packet instructions.
3. Simmer the peas for a few minutes until tender, then drain and set aside.
4. Whisk together the mustard, honey, balsamic vinegar and olive oil to make the dressing. Season with salt and freshly ground black pepper.
5. Finely slice the spring onions and stir them into the dressing.
6. Add the couscous, peas and cherry tomatoes, then toss everything together until evenly coated.

Serve alongside the sizzling sausages and dig in! It's the perfect dish for garden get-togethers and relaxed al fresco dining.

