Name:	 Date:



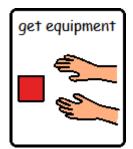








L.O: To make couscous salad with roasted vegetables.























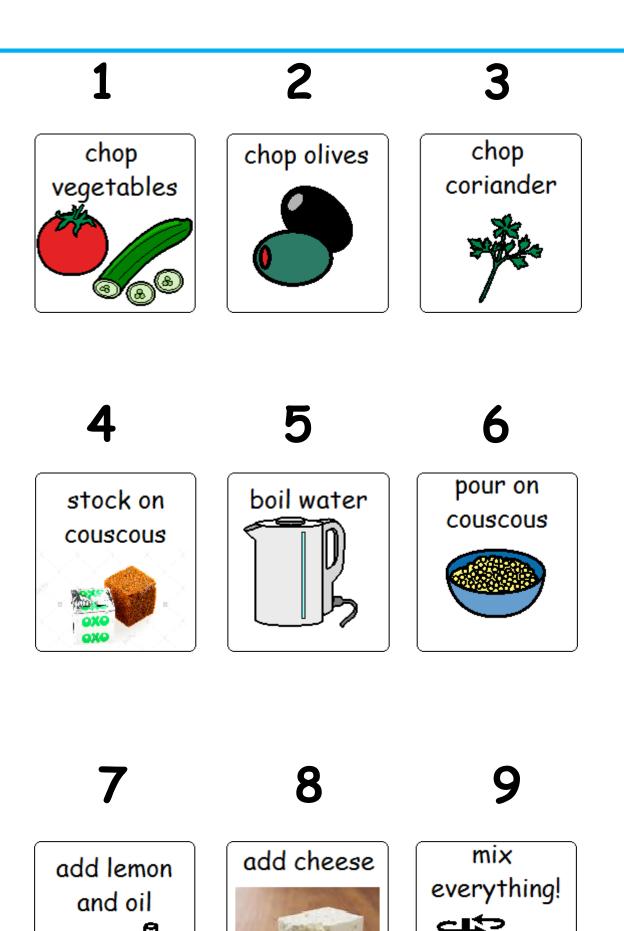


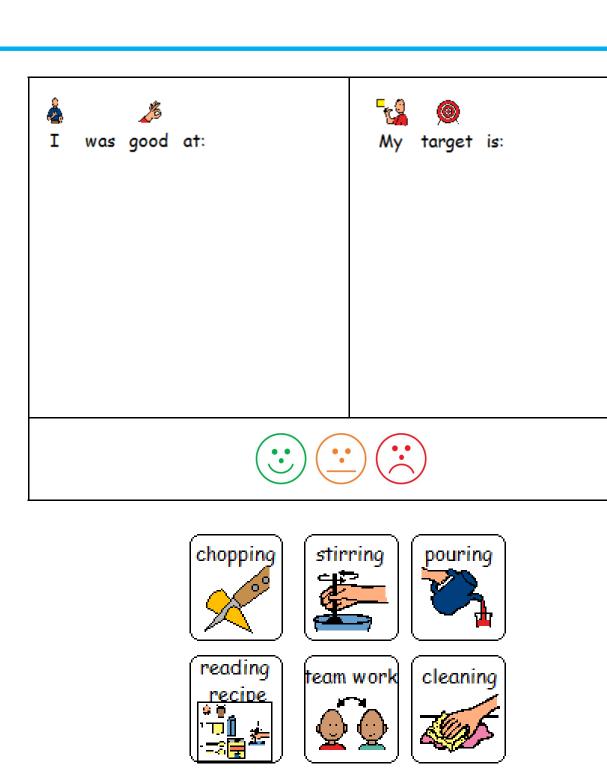




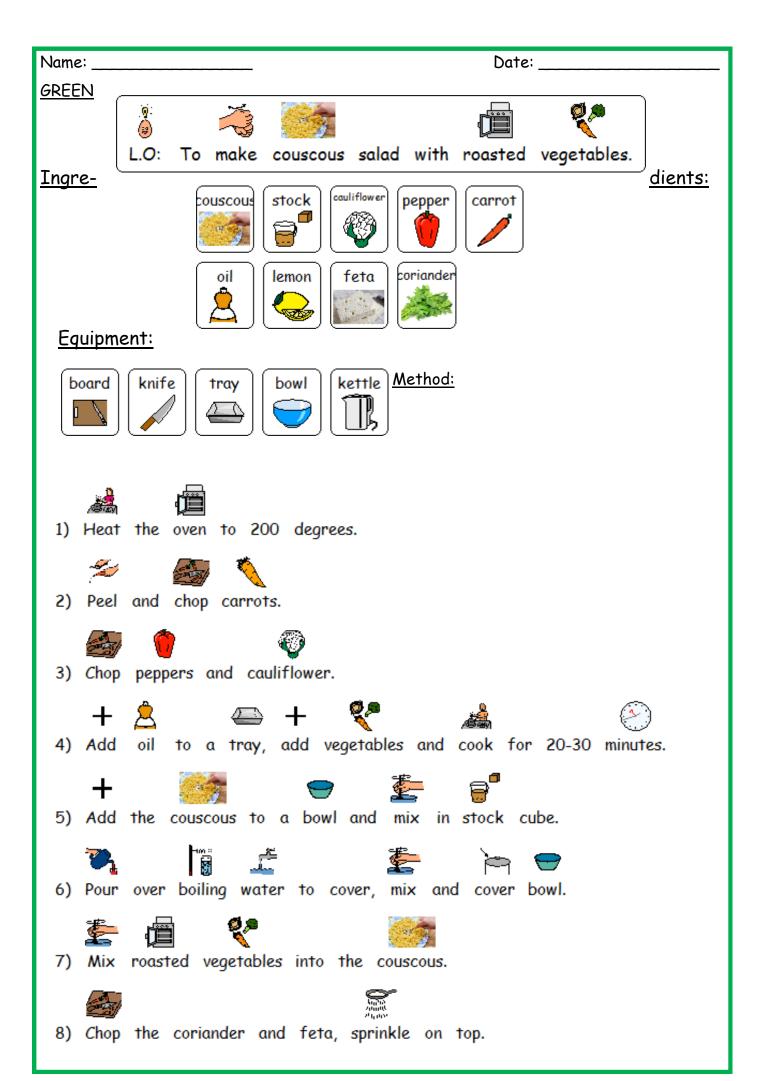








Staff Comment:		
Next Steps:		



I was good at:	My target is:			
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chopping measuring stirring oven  reading recipe  recipe  The stirring oven  team work listening telling cleaning  The stirring oven  The stirring				
Staff Comment:				
Next Steps:				

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Ingredients: To make couscous salad with roasted vegetables.

- 400g couscous
- Stock cube
- Carrots
- Cauliflower
- Peppers
- Feta
- Olive oil
- Lemon
- Coriander Method:

- <u>Equipment:</u>
- Bowl
- Kettle
- Chopping boards
- Knives
- Tray
- 1) Pre-heat the oven to 200 degrees.
- 2) Peel and chop the carrots into chunks.
- 3) Chop the peppers and cauliflower into chunks.
- 4) Add oil to a tray, add the vegetables and cook for 20-30 minutes, turning halfway.
- 5) Add the couscous to a bowl and crumble over the stock cube.
- 6) Pour over boiling water to just cover, mix and cover bowl.
- 7) Mix the roasted vegetables into the couscous.
- 8) Chop the coriander and feta, sprinkle over the top.

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<u>Staff Comment:</u>		
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