



Couscous and Feta Boiger

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

175g couscous
200ml hot veggie stock
handful of cubed feta cheese
50g sundried tomatoes
3 tbsp natural yoghurt
2 spring onions
1 egg, beaten
vegetable oil

Instructions

1. Mix toms with couscous and pour over stock. Cover and leave to sit for 5 minutes.
2. Gradually mix in the yoghurt, egg, feta and onions.
3. Wet your hands and shape into 4 burgers.
4. Add oil to a large pan and cook the boigers for a few minutes, flipping over occasionally, until nice and crispy.
5. Serve with salad.