

THE ORIGINAL HAM CHIPS SALAD

INGREDIENTS:

Salad:

1/2 glass dry couscous
1 packaging Sokolów ham chips
4 apricots
3 tablespoons canned corn
12 black olives
1 pointed pepper
salt
fresh thyme

Dressing:

3-4 tablespoons grapeseed oil
1 clove garlic
1 teaspoon thyme leaves
salt, freshly ground pepper

PREPARATION:

1. Mix dressing ingredients using a blender until homogeneous.
2. Put couscous in a bowl, add a sprinkle of salt, pour boiling water (water level must be 1 cm above the couscous), cover and set aside for 6 minutes until the couscous is swollen. Use a fork to mix the glued-together couscous seeds.
3. Cut ham chips into strips (leave some for decoration). Slice olives. Remove seeds from apricots and dice them. Wash the pepper, remove the core and dice.
4. Mix couscous with the dressing, then mix with the rest salad ingredients. Use food rings to make squares, then decorate with ham chips and thyme branches.