

## Pork Kebabs With Herb Cous Cous Salad



### Ingredients

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|-----------------------------|---|
| 2 pork fillets, trimmed     | 2 cups cous cous, cooked according to packet instructions     |
| Freshly ground black pepper | 1/2 tsp salt  |
| 1 orange, zest and juice    | 2 tbsp each fresh parsley, coriander and mint, finely chopped |
| 1 tsp sesame oil            | 100g Greek style feta cheese                                  |
| 3 tbsp soy sauce            |   |
| 2cm fresh ginger, grated    |   |
| 2 cloves garlic, crushed    |   |
| 1 tsp brown sugar           |   |
| 1 bunch spring onions       |   |

### Directions

Step 1 – Remove the pork fillet from the fridge, cut into 2cm slices and add to a large bowl or Ziplock bag. Add the pepper, orange juice, sesame oil, soy sauce, ginger, garlic and brown sugar. Toss the meat in the marinade until evenly coated. Set aside at room temperature for at least 30 minutes.

Step 2 – Prepare the BBQ for direct cooking over medium heat (180 - 200°C). Ensure the grills are clean.

Step 3 – Cut the all but 2 of the trimmed spring onions into 2-3cm lengths. Thread the meat alternately with the lengths of spring onion onto BBQ skewers. Set the remaining spring onions aside.

Step 4 – Place the skewers onto the grill and close the BBQ lid. Cook the skewers for 8-10 minutes, turning regularly, until the pork is cooked through and the spring onions are charred. Remove from the BBQ, cover and set aside to keep warm.

Step 5 – While the skewers are cooking, add the cooked cous cous to a large bowl. Chop the remaining spring onions finely, then add to the bowl, along with the orange zest, salt, herbs and feta.

