St Oswald's RC Primary – Wrap Challenge

As a class we made some healthy cous cous with peppers, mushrooms, spring onions, garlic, lemon and piri piri spices. We made the cous cous as per packet then stir fried the vegetables, adding lemon and piri piri spice to taste and seasoned with black pepper and salt.







In class we decided on a winning wrap from Joanne Kabongo . Joanne added the cous cous to salad, cucumber, tomatoes and chicken tikka to make her healthy wrap.

