

# RECIPE

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## MEDITERRANEAN COUCOUS SLAD

### INGREDIENTS:

- 1 cup           couscous
- 1/2            red bell pepper, diced
- 1              mini cucumber, diced
- 1/4 cup       kalamata olives, pitted and chopped
- 1/3 cup       crumbled feta cheese
- 1 tbsp        lemon juice
- 1 tbsp        white wine vinegar
- 1/3 cup       olive oil
- 1              garlic clove, grated
- 2 tbsp        parsley, chopped
- 1/2 tsp        salt

### DIRECTIONS:

Place the dried couscous in a large bowl and cover with 2 cups of hot water. Cover the bowl and set aside for 5 minutes.

Meanwhile, prep your vinaigrette. In a small mixing bowl, add the lemon juice and white wine vinegar, the grated garlic clove and the chopped parsley. Slowly stream in the olive oil and whisk continuously until the mixture emulsifies.

Uncover the couscous. It will have absorbed all the water at this point. Fluff with a fork and add the red bell pepper, cucumber and kalamata olives and mix well to combine all the ingredients. Add the vinaigrette and toss to combine, making sure that all the couscous salad has the dressing on it. If you need to add an extra dash of olive oil at this point, do so. Crumble feta cheese on top and serve.

Serves 4

