

Mediterranean Israeli Couscous Salad



Ingredients:

- 8 oz Israeli (Pearl) Couscous
- 4 tbsp EVO Oil (divided, plus more if needed)
- 2 tbsp Lemon juice (from about 1 Lemon)
- 1 small clove Garlic
- 4 oz Feta cheese (crumbled)
- 1 cup Kalamata Olives (pitted & halved)
- 1 pint Cherry Tomatoes
- 2 cups diced Cucumber (from about 1 large English cuke)
- ½ cup diced red Onion
- ¼-½ tbsp chopped fresh herbs (Mint, Parsley, Basil or Dill)
- Kosher Salt and black Pepper as needed
- 2 tbsp toasted Pine Nuts

Directions:

In a medium pot, mix the 8 oz couscous and 1 tbsp of the olive oil. Toast over medium heat, stirring frequently, until some of the couscous pieces get brown in color.

Add 1¾ cup water and ½ tsp kosher salt.

Bring to a boil, cover, turn the heat to low, and simmer for 10 minutes, or until all the water has been absorbed (stir often to prevent sticking).

Meanwhile, in a large bowl, whisk together the remaining 3 tbsp of olive oil, the 2 tbsp of lemon juice, the minced garlic and ½ tsp kosher salt.

When the couscous is done, add it to the bowl and mix together to coat in the dressing. (For best results, cool the couscous in the fridge for at least 10 minutes to allow it to cool before mixing.)

Add in the feta cheese, the kalamata olives, halved tomatoes (cut half of them the long way and half crossways, cucumber, onion, fresh herbs and pine nuts. (I also added half of a five-ounce tub of baby spinach - chopped.)

Toss together.

Season to taste with kosher salt and black pepper, and add a little drizzle of extra olive oil if it seems too dry.

NOTE: This can be made ahead and will hold in the fridge for about 2 days.