



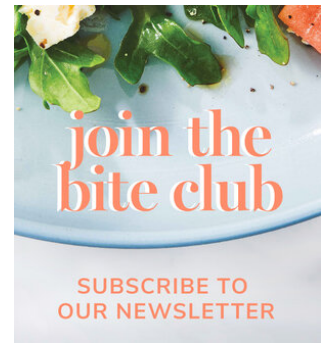
zesty mediterranean couscous salad

If you're looking for the perfect big bite, you've found it with each forkful of this lemony Israeli couscous salad. A super-easy recipe, this satisfying salad combines tender Israeli couscous (aka pearl couscous) with roasted red peppers, arugula, mozzarella and basil.

SERVES: 6



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ingredients

Lemon Dijon Dressing

- ¼ cup olive oil
- 2 tbsp fresh lemon juice
- 1 tsp Dijon mustard
- 1 tsp honey
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper

Couscous Salad

- 2 tbsp butter
- 2 garlic cloves, minced
- 1 ¾ cups Israeli (aka pearl) couscous
- 1 tsp lemon zest
- 3 cups chicken broth
- 1 cup roasted red peppers, diced
- 2 cups lightly packed baby arugula, chopped
- ¾ cups fresh mozzarella cheese, diced
- 1 tbsp chopped fresh basil

- Lemon slices, for garnish

directions

1. For the dressing, in a medium bowl, whisk together olive oil, lemon juice, Dijon mustard, honey, salt and pepper set aside.

2. For the salad, in a medium saucepan, melt butter over medium heat. Add garlic and cook for 1 minute. Add couscous and lemon zest, cooking 3 minutes, until toasted and lightly browned, stirring often. Add chicken broth and bring to a boil. Reduce heat and simmer uncovered for 10 minutes, until couscous is tender. Remove from heat and transfer to a large bowl, allowing to cool for 10 minutes. Stir in peppers, arugula, mozzarella and basil. Toss well and garnish with lemon slices.

