



Israeli Couscous Salad

Serves 8-10

By Chef Melinda McNeil

Ingredients

1 c Israeli couscous
1 ¼ c water
1 tsp olive oil
½ tsp salt

¼ red onion, finely chopped
¼ c olives, chopped
½ bunch parsley, chopped
4 oz feta, crumbled

1 c cherry or grape tomatoes, halved
1 c chopped cucumber
½ c diced red bell pepper

1 T red wine vinegar
2 T olive oil

Directions

Heat 1 tsp olive oil in a pan and add Israeli couscous; toast, stirred occasionally, for 1-2 minutes.

Add water and cook couscous according to package directions, generally covered and simmered for 7-10 minutes. Cool completely.

To assemble salad: combine all ingredients and toss well. Can be prepared in advance.