

# Couscous Giardiniera Salad

## Ingredients

- 1 package (16 oz) frozen mixed broccoli, cauliflower and carrots
- 1 package (10 oz) Near East® Original Plain Couscous
- 3 tbsp olive oil
- 1/4 cup lemon juice
- 1 tsp dried oregano leaves
- 1/4 tsp red pepper flakes \*
- 1 cup chopped tomato
- 1/4 cup sliced pitted ripe olives
- 4 oz crumbled Feta cheese (1 cup)
- Romaine lettuce leaves

## How to make it

1. Prepare couscous according to package directions, except omit olive oil, and add frozen vegetables to water before bringing to a boil. Once prepared, fluff couscous with a fork. Cool, uncovered, 10 minutes.
2. Meanwhile, in large bowl, whisk together olive oil, lemon juice, oregano and red pepper flakes. Add cooled couscous, tossing to coat evenly.
3. Gently stir in tomatoes and olives. Gently stir in cheese. Chill at least 2 hours before serving on lettuce leaves.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4

## Made with



Near East® Original Plain Couscous