

Couscous Salad With Walnuts & Dates

Ingredients

- 1 box Near East® Original Plain Couscous
- 1/2 cup FILIPPO BERIO® Extra Virgin Olive Oil
- 1/4 cup lemon juice
- 1/2 tsp lemon zest
- 1 tsp lime zest
- 1 cup canned chickpeas, drained
- 2/3 cup pitted dates, diced
- 1/4 cup crumbled Feta cheese
- 1/2 tsp minced chives
- 1 fresh mint sprig, minced
- 1 plum tomato, seeded and diced
- 1/2 cup chopped walnuts

How to make it

1. Prepare couscous according to package directions. Set aside.
2. Whisk the olive oil, lemon juice, lemon zest and lime zest until mixed. Add the chickpeas, dates, Feta cheese, chives and mint. Whisk vigorously to incorporate all ingredients. Add the tomato and walnuts at the very end. Set aside.
3. With a fork, fluff the couscous until the grains are separated. Transfer to a large serving bowl. Pour the vinaigrette over the couscous, mixing it well.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	4

Made with



Near East® Original Plain Couscous