

# Lemon-Dill Tuna and Couscous Salad

## Ingredients

- 1 large lemon
- 2 ¼ cups water
- 1 (10 oz) package Near East® Original Plain Couscous
- 1 tsp Extra Virgin Olive Oil
- 1 tbsp Dijon mustard
- 1 tbsp snipped fresh dill or 1 tsp dried dill
- 2 (6 ? oz) cans chunk white tuna packed in water, drained
- 1 cup diced zucchini
- 1 cup diced yellow squash
- 12 cherry tomatoes, halved
- 1/8 tsp salt
- 1/8 tsp black pepper

## How to make it

1. Remove rind from lemon using a fine metal grater, being careful to avoid the bitter white pith. In medium saucepan, add lemon rind and water; bring to a boil. Stir in couscous; cover. Remove from heat; let stand 5 minutes. Remove lid, and let cook at least 10 minutes.
2. Meanwhile, roll lemon on countertop to soften pulp. Cut lemon in half and squeeze to yield 2 tbsp juice; remove any seeds. In a small bowl, combine lemon juice, olive oil, mustard, and dill; stir with a fork until blended.
3. Combine lemon juice mixture and couscous in a large mixing bowl. Fluff couscous lightly with a fork. Add tuna, zucchini, yellow squash, and tomatoes, tossing gently until dressing well distributed. Chill at least 2 hours before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	4

## Made with



**Near East® Original Plain Couscous**