

# Mediterranean Couscous Salad

## Ingredients

- 1 ½ cups water
- 1/4 tsp black pepper
- 1 cup Near East® Original Plain Couscous
- 1/4 cup lemon juice
- 3 tbsp olive oil
- 2 large tomatoes, chopped
- 1 medium zucchini, halved and sliced into 1/4-inch pieces
- 1/2 cup loosely packed shredded fresh basil leaves
- 1/3 cup sliced green onions
- 3/4 cup crumbled Feta cheese

## How to make it

1. In medium saucepan, bring water and pepper just to a boil. Stir in couscous; cover. Remove from heat; let stand 5 minutes. Fluff couscous with a fork; cool, uncovered 10 minutes.
2. In large bowl, combine couscous, lemon juice and olive oil. Add tomatoes, zucchini, basil and green onions. Chill 4 hours or overnight. Stir in cheese before serving. Serve on lettuce leaves or as a filling for pita bread.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	5 min	20 min	6

## Made with



Near East® Original Plain Couscous