

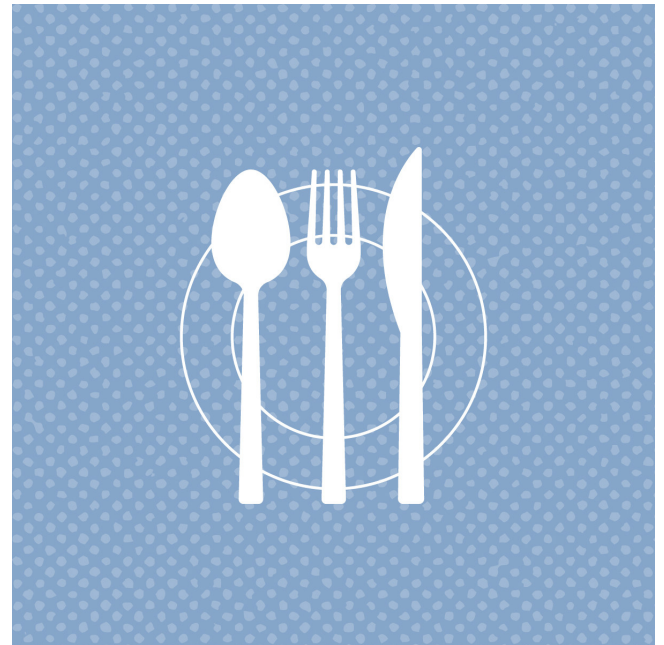
# Roasted Garlic Couscous With White Beans, Tomatoes & Olives

## Ingredients

- 1 5.8 oz package Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1 15 oz can navy beans, rinsed and drained
- 1 cup halved cherry tomatoes
- 3/4 cup chopped cucumber, peeled and seeded
- 1/2 cup chopped black olives
- 1/2 cup sliced green onions
- 1 tbsp snipped fresh dill or 1 tsp dried dill
- 1 tbsp red wine vinegar

## How to make it

1. Prepare couscous according to package directions, using olive oil rather than butter. Transfer couscous to a large bowl. Fluff; let cool 10 minutes.
2. Add remaining ingredients and mix well, tossing with a fork. Refrigerate at least 2 hours before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	5 min	20 min	4

## Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous