

Roasted Vegetable Couscous Salad

Ingredients

- 1 10 oz package Near East® Original Plain Couscous
- 1 medium eggplant, peeled and chopped into 1-inch cubes (about 3 cups)
- 2 medium red bell peppers, cut into 1-inch pieces
- 1/4 cup olive oil, divided
- 3 cloves garlic, minced
- 1/4 cup red wine vinegar
- 1/4 cup fresh basil, chopped
- 1/4 tsp black pepper
- 1/2 cup crumbled Feta cheese

How to make it

1. Prepare Near East® couscous according to package directions, except omit butter or olive oil. Set aside to cool for 10 minutes.
2. Meanwhile, heat oven to broil. In large bowl, toss eggplant and bell peppers with 2 tbsp of olive oil and garlic until coated thoroughly. In a cookie sheet with borders, spread out vegetables to one layer. Broil on top rack about 4 to 6 minutes or until eggplant is evenly golden brown, stirring frequently.
3. In large bowl, combine remaining 2 tbsp olive oil, vinegar, basil and black pepper. Add prepared couscous and roasted vegetables, tossing to coat evenly. Chill 2 hours or overnight. Stir in cheese just before serving.



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

Made with



Near East® Original Plain Couscous