

Sicilian Caponata & Couscous Salad

Ingredients

- 1 package (4.7 oz) Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 2 tbsp + 2 tsp olive oil
- 1 large eggplant, unpeeled, cut into 1/2-inch cubes
- 1 can (14.5 oz) whole Italian tomatoes or whole peeled tomatoes, undrained, coarsely chopped
- 1 jar (8 oz) roasted red bell peppers, drained, coarsely chopped
- 1/2 cup water
- 2 tbsp sugar
- 3 tbsp red wine vinegar
- 1/2 cup golden raisins
- 1/4 cup pitted and quartered green olives
- Salt and pepper
- Goat cheese (optional)

How to make it

1. Prepare couscous according to package directions, omitting olive oil. Transfer to large bowl. Stir in 2 tsp olive oil; toss to coat. Cover with plastic wrap and set aside.
2. Heat 2 tbsp olive oil in large nonstick skillet over medium-high heat until hot. Add eggplant; cook until browned and soft to touch (about 5 to 7 minutes), stirring frequently. (Add additional tbsp of olive oil if eggplant is browning too quickly and/or seems to be sticking to skillet.) Transfer to paper towel-lined plate; let stand to absorb excess oil.
3. In same skillet, over medium heat, add tomatoes with liquid, roasted peppers, water, sugar and vinegar. Bring to boil; reduce heat to simmer and cook until all liquid has evaporated (about 12 to 15 minutes), stirring occasionally.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	1

Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous

Transfer to large bowl; cool to room temperature.

4. Stir tomato mixture, raisins and olives into cooled couscous. If desired, season with salt and pepper, and sprinkle with crumbled goat cheese.
5. Serve warm, at room temperature, or chilled as a side dish or a vegetarian entrée.