

# Southwest Couscous Salad



## Ingredients

For the Cilantro Lime Vinaigrette

- 1/4 cup freshly squeezed lime juice
- 1 garlic clove, minced
- 1 tsp honey
- 1/2 tsp ground cumin
- 3/4 tsp salt (or to taste)
- 1/4 tsp ground black pepper (or to taste)
- 1/4 cup olive oil
- 2 tbsp chopped cilantro

For The Couscous Salad

- 1 box Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1 ¼ cups vegetable or chicken broth
- 2 tbsp olive oil
- 1 cup corn kernels, see notes
- 1 small red bell pepper, diced
- 1 (15 oz) can black beans, rinsed and drained
- 1 cup diced cucumbers
- 1 cup cherry or grape tomatoes, halved or quartered

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
12 min	8 min	20 min	4-6

## Made with



**Near East® Roasted Garlic & Olive Oil Pearled Couscous**

## How to make it

1. In a medium saucepan, combine the broth, olive oil and the contents of Near East® Couscous Roasted Garlic & Olive spice sack. Bring to a boil and stir in the couscous. Cover, remove from the stove and let it sit for 5 minutes. After this time, simply fluff the couscous with a fork and allow to cool.
2. In a small bowl, whisk together the lime juice, garlic, honey, cumin, salt, black pepper, olive oil and cilantro until well combined (see notes).

3. Combine the couscous, corn, bell peppers, black beans, cucumbers and tomatoes in a large bowl.
4. Pour the vinaigrette over the couscous salad and stir to combine. Serve.