

Spanish Couscous Salad

Ingredients

- 1 ear fresh sweet corn
- 1 (15 oz) can black beans, rinsed and drained
- 1 cup tiny yellow and orange cherry tomatoes or regular red cherry tomatoes, halved
- 1 cup cubed (1/2 inch cubes) pepper jack cheese
- 1/3 cup thinly sliced green onions, including green tops
- 3-4 tbsp chopped fresh cilantro
- 1 (5.8 oz) package Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1 tbsp lime or lemon juice
- 1 tbsp olive oil

How to make it

1. Add beans, tomatoes, cheese, green onions and cilantro to the corn; toss to mix.
2. Prepare couscous following package directions. Add hot couscous to the other ingredients and toss gently to mix. (The hot couscous may start to melt the cheese, which is okay.)
3. Add lime juice and olive oil just before serving. Adjust seasonings to taste. Serve salad at room temperature.
4. Remove the husk and silk from corn and with a knife cut the kernels from the cob. Place kernels in a large bowl. (Today's corn varieties are sweet and tender enough to be used raw in this salad.)



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

Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous