

Mediterranean Couscous Salad



Ingredients

3 cups water
2 Tbsp. extra virgin olive oil
2 cups pearl couscous
2 cups halved grape tomatoes
1/3 cup finely chopped red onion
1/2 Japanese cucumber, finely chopped
15-oz. can chickpeas, drained and rinsed
14-oz. jar marinated artichokes, roughly chopped
20 fresh basil leaves, roughly chopped, divided
3 oz. fresh baby mozzarella

Lemon-Dill Vinaigrette

1 lemon, juiced
1/3 cup extra virgin olive oil
1 tsp. dill weed
2 garlic cloves, minced
Salt and pepper, to taste

Instructions

In a small pot, bring water to a boil.

Meanwhile, in a medium-sized pot, heat olive oil on medium-low heat. Sauté couscous about 2 to 3 minutes. Add boiling water to couscous pot and cook according to package. Drain and set aside to cool.

In a large bowl, mix remaining ingredients except for basil and mozzarella. Add couscous and basil to bowl and mix gently.

Place vinaigrette ingredients in a bowl and whisk together to combine. Add to couscous salad and mix again to combine. Add mozzarella cheese and garnish with more basil. Makes 6 servings.

For more recipes, visit islandscene.com