

Pearl Couscous Salad

A delicious, versatile, summer-y dish. Bring to a potluck or have at home with a rotisserie chicken. The vinaigrette goes excellent with salad greens too.

Serves: 4-6

INGREDIENTS:

- 8oz pearl couscous
- 1 large cucumber, diced
- 2 cups of cherry or grape tomatoes, quartered
- 1 red onion, very thinly sliced
- 2 cups pitted olives (I prefer kalamata)
- ½ cup of parsley, chopped

Vinaigrette

- ¼ cup olive oil
- 2 tbsp apple cider vinegar
- Pinch of salt
- Pinch of black pepper
- 1 tbsp lemon juice
- 1 tsp oregano
- 1 tsp dijon mustard

- 1) Cook the pearl couscous just like pasta. Bring a saucepan of water to the boil, add a pinch of salt and the couscous and cook until al dente (approx. 12 minutes).
 - 2) Once cooked, drain and rinse couscous under cold water. Set aside.
 - 3) Combine cucumber, tomatoes, onion, olives, parsley in a large bowl. Add chilled couscous and mix together.
 - 4) Combine the vinaigrette ingredients in a jar or bowl and mix vigorously. Pour over the salad and toss together.
 - 5) Serve immediately or allow to chill in the fridge (The second day of this salad is always fantastic).
- Alternative/additional ingredients:
 - Use rice vinegar instead of apple cider vinegar
 - Feta cheese
 - Raisins/dried cranberries
 - Cooked lentils
 - Bell pepper
 - Chives