



Mediterranean Couscous Salad

6/2005

A soft and porous pasta, couscous absorbs the lemon and olive oil in this inviting salad. Serve this summery side dish with grilled chicken or fish.

Serves 4

- 2 cups water
- 1 1/2 cups plain couscous
- Table salt
- 3 tablespoons lemon juice
- 1 medium clove garlic , *minced*
- 1/3 cup extra-virgin olive oil
- 1 can (16-ounces) chickpeas , *drained and rinsed*
- 1/2 cup chopped fresh parsley leaves
- 3 medium scallions , *chopped*
- 4 ounces feta cheese , *crumbled*
- Ground black pepper

1. Bring water to boil in medium saucepan. Remove from heat, add couscous and 3/4 teaspoon salt, and stir. Cover and let stand 10 minutes. Transfer couscous to serving bowl and fluff with fork.

2. Meanwhile, whisk together lemon juice, garlic, and oil in small bowl. Add lemon juice mixture and chickpeas to couscous, toss well to combine, and cool to room temperature, about 20 minutes. Toss in parsley, scallions, and feta. Adjust seasonings with salt and pepper. Serve at room temperature.