

# Veggie Couscous Salad

Makes 4 servings



## Ingredients:

- 1 cup couscous
- 1/2 teaspoon salt
- 1 tablespoon olive oil
- 1 cup boiling water
- 1 cup halved cherry tomatoes
- 1 cucumber, diced
- 1/4 cup finely chopped red onion
- 1/4 cup chopped fresh parsley
- 2 tablespoons lemon juice
- 1 tablespoon balsamic vinegar
- 1/2 teaspoon black pepper

## Directions

1. In a large bowl, combine couscous, salt, and olive oil.
2. Pour boiling water over the couscous, cover, and let sit for 5 minutes.
3. Fluff couscous with a fork to separate grains.
4. Add tomatoes, cucumber, red onion, and parsley.
5. Drizzle with lemon juice and balsamic vinegar.
6. Season with black pepper and gently toss to combine.

## Cooking Tidbit

For even more flavor, refrigerate the salad for 30 minutes before serving. You can also sprinkle in some feta cheese or olives for a Mediterranean twist.