

Developed by: *Chef Jess*

MIDDLE EASTERN COUSCOUS SALAD



INGREDIENTS

1 Tbps Butter
 1 ½ C Israeli couscous, toasted
 2 ¼ cups Vegetable broth, warmed
 1/2 tsp Salt
 1/2 cups Olive oil
 1/4 cup Lemon juice
 1 tbs Italian parsley, fresh, minced
 1/4 tsp Thyme, fresh, minced
 1/2 cups Red Bell Pepper, cored, seeded, 1/4-inch dice
 1/2 cups [Daily Chef Whole Kosher Petite Dill Pickles, 1/4-inch dice](#)
 1/2 cups Almonds, slivered, toasted
 1/2 cups Red onion, peeled, cut into 1/4-inch half moon slices
 1/2 cups Currants, dried
 1 cup Cherry tomatoes, cut in half
 1/4 lbs Feta cheese, crumbled

Developed by: *Chef Jess*

PROCEDURE

To Prepare Couscous:

1. Melt butter in a large stockpot.
2. Add toasted couscous; cook and stir for 5 minutes or until browned.
3. Add warm vegetable broth and salt. Bring to a simmer.
4. Reduce heat; cover and cook for 10 minutes or until liquid is absorbed.
5. Remove from heat. Cool to room temperature.

To Make Dressing:

In a bowl, whisk olive oil, lemon juice, parsley, and thyme.

To Assemble Salad:

1. In a large bowl, combine couscous, red pepper, Schwartz's® Sweet Gherkin Pickles, slivered almonds, red onion, currants, cherry tomatoes, and feta cheese.
2. Drizzle with lemon dressing; stir to combine.

Yield: 6 Servings