

Couscous Salad

Category: Salad

Servings: 6

Rating: 10

Source: Gourmet & Stef

Description:

Ingredients:

tomato juice	1 1/2 cup
couscous	1 cup
olive oil	4 tablespoon
safflower oil	3 tablespoon (or other vegetable oil)
fresh lemon juice	6 or 7 tablespoon fresh
almonds	1/2 cup slivered toasted
cherry tomatoes	1/2 cup diced (or other flavorful tomatoes)
feta cheese	1/2 cup crumbled
onion	1/2 cup finely chopped
mint	4 tablespoon finely chopped fresh leaves
salt	
pepper	
tabasco	dash, optional

Instructions:

In a small saucepan, bring tomato juice to a boil and stir in the couscous. Remove pan from the heat and let the couscous stand, covered, for 5 minutes. In a bowl stir together the oils, the lemon juice, and salt and pepper to taste. Stir in the couscous, separating the grains, and let the mixture stand for 2 hours. Add the almonds, tomatoes, feta, onion, and the mint and toss the salad until combined well. May be made a day or so ahead. Use good feta cheese and good tomatoes and fresh mint to really get the best out of this dish).

I usually add the tomatoes just before I'm about to serve the dish.