



### COUS COUS SALAD WITH CRISPY VEGETABLES

PAIRED WITH 2012 CABERNET SAUVIGNON | SERVES 8

#### INGREDIENTS

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|---------------------------------------|---|
| 1 Cup Couscous                        | 1 Lemon, Zested & Juiced, 3 Tablespoons |
| 1¼ Cups Boiling Water                 | ¼ Cup Extra Virgin Olive Oil            |
| ¼ Cup Cilantro, finely chopped        | 1 Tablespoon Honey, warmed              |
| ½ Cup Italian Parsley, finely chopped | ½ Teaspoon Chili Powder                 |
| ½ English Cucumber, diced             | ½ Teaspoon Ground Cumin                 |
| ¼ Cup Red Onion, small dice           | ½ Cup Feta Cheese, diced small          |
| 15 Grape Tomatoes, cut in half        | Salt and Pepper, to taste               |

#### METHOD

1. Put the couscous in a large bowl and pour the boiling water over it. Cover with a lid or foil and set aside for 5 minutes. Then remove the lid and fluff with a fork. Spread the couscous out on a baking tray lined with parchment paper so it can cool before proceeding. Place the couscous in the refrigerator, if needed.
2. After cooling, place the couscous in a large bowl and combine with the finely chopped herbs.
3. Add the cucumber, onion, tomatoes and lemon zest.
4. Whisk together the lemon juice, olive oil, honey, chili powder, and cumin, then toss this dressing with the couscous.
5. Add the diced feta and stir gently. Taste the salad and season generously with salt and pepper.
6. Serve immediately, or refrigerate until ready to serve. Store leftovers in a covered container for up to 5 days.