

RECIPE | TOMATOES

# ROASTED REDROYAL COUSCOUS SALAD



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**25 min**

10 min  
PREP.

15 min  
COOKING



**4**



**easy**

## INGREDIENTS

- 12 oz** Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On-the-Vine
- 10 oz** Pure Flavor® Poco Bites® Cocktail Cucumbers, thinly sliced
- 6** sprigs fresh thyme
- 1** garlic clove, minced
- 1 ½ cup** chickpeas, drained
- 1 cup** dry couscous
- ½ cup** feta cheese, crumbled
- 5 tbsp** olive oil, divided
- 1 tbsp** lemon juice
- Salt and pepper, to taste

## DIRECTIONS

- 1** Preheat the oven to 425°F. Place tomatoes in an oven safe pan and drizzle with 2 tablespoons of olive oil, sprinkle with salt and pepper. Roast for 8 minutes.
- 2** While tomatoes roast, cook the couscous according to the package directions. Set aside to cool.
- 3** In a medium pan add 1 tablespoon of olive oil and chickpeas. Roast on medium high heat for 5 minutes.
- 4** In the bottom of a large bowl, combine 1 tablespoon olive oil, lemon juice, garlic, thyme, salt, and pepper to taste. Add the cooled couscous, chickpeas, cucumbers, feta and toss. Top with tomatoes and remaining olive oil. Season to taste.

Pro Tip: You can roast your tomatoes in advance and store in the fridge for a few days.