

RECIPE | TOMATOES

TOMATO COUSCOUS SALAD



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INGREDIENTS

1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
1 lemon, for juice & zest
1 ½ cups water
1 cup couscous
½ cup radishes, sliced thin
½ cup golden raisins
½ cup mint, chopped
⅓ cup toasted sliced almonds
¼ cup parsley, chopped
3 tbsp green onions, chopped
2 tbsp olive oil
1 tbsp white wine vinegar
Salt and pepper to taste

DIRECTIONS

1. Boil water in a medium saucepan over medium heat. Add the couscous, cover and reduce to low heat. Simmer for 3 minutes. Remove from heat and fluff the couscous with a fork. Let cool.
2. Put cooled couscous in a large bowl. Add raddish, green onion, raisins, tomatoes, almonds, mint and parsley. Season with lemon juice, lemon zest, vinegar, olive oil, salt and pepper. Combine ingredients gently. Serve.



TOTAL TIME

25 minutes

PREP TIME

10 minutes

COOK TIME

15 minutes

SERVES

4

COOKING LEVEL

Easy