



TOTAL TIME

25 minutes

PREP TIME

10 minutes

COOK TIME

15 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | TOMATOES



TOMATO COUSCOUS SALAD

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.



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