



RECIPE | TOMATOES

TUSCAN TOMATO COUSCOUS



5 min
PREP



4



easy

35 min

30 min
COOKING

INGREDIENTS

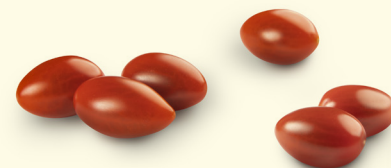
Recipe created by Amber Cardosi

FOR THE COUSCOUS:

1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
 1 ½ cup chicken broth
 1 cup pearl couscous
 ½ cup fire roasted red peppers (jarred), chopped
 ½ cup mozzarella pearls
 ¼ cup whole pitted black olives
 3-4 garlic cloves, smashed
 2 tbsp olive oil, divided
 ½ tsp crush red pepper
 salt and pepper, to taste
 whole pepperoncini peppers, optional for garnish
 fresh basil, optional for garnish

FOR THE VINAIGRETTE:

2 tbsp juice from jarred red peppers
 2 tbsp champagne vinegar
 1 tsp fresh lemon juice
 3-4 garlic cloves (from couscous)
 1 tsp oregano
 1 tsp Dijon mustard
 salt and pepper, to taste



DIRECTIONS

- 1 Preheat oven to 400°F. Add the tomatoes, garlic, 1 tbsp of olive oil, crushed red pepper, salt and pepper to a shallow baking pan. Place in the oven and roast for 30 minutes.
- 2 Heat the remaining olive oil in a shallow pan over medium heat. Add the couscous and gently toast for 2-3 minutes or until lightly golden brown. Add chicken broth and salt. Cover, reduce heat and let simmer for 10 minutes. Then remove couscous from heat and let it rest, covered, for 5 minutes. After 5 minutes, place couscous in a serving bowl and allow to cool slightly. Gently fluff with a fork.
- 3 Remove tomatoes from the oven and remove the garlic cloves.
- 4 Put garlic cloves and vinaigrette ingredients into a blender and blend until smooth. Pour over couscous and toss to combine. Add roasted tomatoes, mozzarella, chopped peppers and olives and gently mix. Season with salt and pepper to taste. Top with pepperoncini peppers and basil leaves if desired and serve immediately.

