



MEDITERRANEAN COUSCOUS

INGREDIENTS:

- 2 cups couscous
- 2 cups water
- 2 tbsp olive oil
- ¼ cup vegetable soup base
- 1 cup grape tomatoes cut in two
- 2 cups diced cucumbers
- ¼ cup diced red onions
- ¼ cup sliced black olives
- 2 cups strained chickpeas
- ¼ cup cubed or crumbled Feta cheese
- 2/3 cup of your choice Greek dressing

STEPS:

1. In a saucepan, bring the water to a boil.
2. Then, mix the couscous, olive oil and vegetable soup base.
3. Once the water is boiling, add the couscous mix.
4. Remove from heat, mix and cover for 10 minutes.
5. Remove the cover, fluff with a fork and cool in the refrigerator.
6. In a bowl, add all the vegetables and the chickpeas.
7. Add the cooled couscous.
8. Mix all the ingredients (except the cheese).
9. Add the Greek dressing.
10. Top with the Feta cheese.

About 4 servings