

# Couscous Salad

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From Professor Madeleine Picciotto  
Serves Six

## INGREDIENTS

- 1 ½ cup couscous
- ½ tsp salt
- 1 tsp plus 1 Tbsp olive oil
- 1 Tbsp lemon juice
- 2 tsp ground cumin
- 1 Tbsp crushed dried mint (can use fresh mint but use less)
- ¼ cup thinly sliced scallions
- ½ cup finely diced red bell pepper
- 1 cup finely diced seedless cucumbers
- 1 ½ cup finely diced tomatoes
- 1-15oz. can garbanzo beans (chick peas), rinsed and drained
- 1 cup finely chopped fresh flat-leaf parsley
- Salt and pepper to taste

## MATERIALS NEEDED

- 1 large mixing bowl
- 2 cutting boards
- 2 knives
- 1 pot
- 1 fork
- Measuring spoons
- Measuring cups
- Serving utensils
- Plates

## COOKING INSTRUCTIONS

- Bring 2 cups water with ½ tsp salt and 1 tsp olive oil to boil in a medium-sized pot.
- Stir in couscous, cover and remove from heat. Let sit for 5 minutes. Afterwards, remove couscous into a large bowl and fluff lightly with a fork.
- Allow couscous to cool to room temperature, and then stir in all other ingredients. Serve at room temperature or chilled.