

Israeli Couscous Salad Tabbouleh-Style

Servings: 4

Source: New York Times Alice Hart Wed. Sept. 14, 2011

Ingredients

- ½ cup olive oil, divided
- 1½ cups (220 grams) Israeli couscous
- salt
- 3½ cups finely chopped parsley and mint leaves
- 1 large garlic clove, very finely chopped
- 1 red onion, finely chopped
- 4 medium tomatoes, seeded and diced
- 2 lemons
- black pepper

Method

1. Heat a tbsp oil in a large skillet over medium-high heat. Add the couscous and stir until it turns a deep golden brown and smells toasted.
2. Add 2¾ cups of water and a pinch of salt and bring to a boil. Lower the heat to a simmer and cook, stirring often, until all the water has been absorbed, 10 - 14 minutes. Let cool.
3. Stir the remaining olive oil into the couscous. Add the parsley and mint, garlic, onion, tomatoes and the finely grated zest of one lemon. Season to taste with salt and pepper. Add the juice of both lemons, or to taste.

Notes

Took longer than 14 minutes for all the water to be absorbed. Didn't use juice from both lemons because the one lemon I had was very juicy. I also used less olive oil in the couscous.