



Festive Couscous Salad

- 1 c. couscous, soaked in boiling water, then cooled to room temperature*
- 2 c. cooked black beans, rinsed and drained
- 2 c. corn kernels, lightly steamed
- 1 large carrot, diced
- 1 bell pepper, finely chopped
- ½ c. chopped green onions
- 1 fresh hot pepper, minced
- ⅓ c. chopped fresh cilantro
- ¼ c. chopped fresh parsley
- ¼ c. chopped fresh basil
- 6 tbsp. olive oil
- 4-6 tbsp. fresh lime juice
- 3 cloves garlic, minced
- ¾ tsp. ground cumin
- ¾ tsp. salt
- black pepper to taste

In a large bowl, toss together couscous, black beans, corn, carrot, bell pepper, green onions, and hot pepper. Sprinkle on cilantro, parsley, and basil. Toss again.

Separately, whisk together olive oil, lime juice, and garlic. Drizzle over salad. Season with cumin, salt, and pepper. Combine well. Refrigerate. Toss again before serving.

*To soak couscous, place in a bowl, cover with 1 c. boiling water. Cover bowl and allow to sit for 5 minutes. Fluff with a fork. If still a little crunchy, add several tablespoons more water and give it a few more minutes.