



Tabbouleh

Ingredients

1½ cups water
1 cups couscous
¼ bunch flat-leaf parsley, finely minced
10 leaves fresh mint, chopped
2 tomatoes, seeded & small dice
½ large cucumber, seeded & small dice
2 scallions, thinly sliced

For the Dressing:

2 lemons juiced
2 oz olive oil
3 cloves garlic, minced
½ teaspoon salt
¼ cup dried cranberries, minced
Black pepper, to taste

Method

1. Add couscous to a small pot. Season with salt and pepper.
2. In a second pot, add the 1½ cups of water, and bring to a rapid boil.
3. Pour the boiling water over the couscous, and then cover immediately.
4. Let stand until the water is absorbed and the couscous is tender, about 25 minutes.
5. Transfer to a large bowl and let cool for 15 minutes.
6. Add the parsley, mint, tomatoes, cucumber, scallions, and dried cranberries to the couscous.

Make the Dressing:

1. Whisk the lemon juice, oil, garlic, salt and pepper in a small bowl until well combined.
2. Add the dressing to the salad and toss well to combine.
3. Place in a large bowl or platter for service.
4. Serve cold or at room temperature.