



## Mediterranean Israeli Couscous Salad

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**Yield:** 14 ½ cup servings

<b><u>Ingredients</u></b>	<b><u>Amount</u></b>
Lemon juice	2 T.
Oregano, dried	½ t.
Olive oil	1 T.
Kosher salt	1 t.
Black pepper	⅛ t.
Indian Harvest Whole Wheat Israeli Couscous	8 oz.
Chickpeas, cooked	2 c.
Black olives, sliced	1 c.
Red bell pepper, seeded and diced	1 c.
Scallions, thinly sliced	¼ c.
Feta cheese crumbled	¼ c.

### **Method:**

1. Combine lemon juice, oregano, oil, salt and pepper in a bowl.
2. Cook Indian Harvest Whole Wheat Israeli Couscous according to package instructions.
3. Cool Couscous completely on a sheetpan.
4. Combine Couscous, chickpeas, olives, red pepper, scallions and reserved dressing and toss well to combine.

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*Premium selections for signature menus.*