

Mint, Fruit & Couscous Salad



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1/4c olive oil, divided use

3 garlic cloves, finely minced

1 pound Israeli couscous

3c vegetable stock

2 lemons, juiced and zested

1/2/t black pepper

1c fresh mint leaves, chopped

1/2c dried cherries

1/2c slivered almonds

In medium saucepan, heat 2T olive oil over medium heat. Add garlic and cook 1 minute. Add couscous and cook until toasted and browned, stirring often, about 5 minutes.

Carefully add stock and 1/2 of the lemon juice and bring to a boil. Reduce heat and simmer until couscous is tender but still firm to the bite, about 8~10 minutes. Drain couscous if there is any liquid left over.

In large bowl, toss cooked couscous, remaining olive oil, remaining lemon juice, lemon zest and pepper. Let cool slightly.

Add mint, dried cherries and slivered almonds. Toss and serve.

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