

Mediterranean Couscous Salad

1 c (250 ml) couscous

2 T (25 ml) each fresh lemon juice and olive oil

1/3 c (60 ml) chopped green onion

2 medium tomatoes, diced

1 c (250 ml) canned red kidney beans

¼ lb (125 g) feta, crumbled (or mozzarella)

¼ c (60 ml) pine nuts (or walnuts)

2 T (25 ml) each finely chopped fresh mint and oregano

1. Cook couscous in 1 cup of water, following directions on package. Cool to room temperature.
2. Whisk together lemon juice and oil. Pour over other ingredients, combining well.
3. Season with fresh pepper.

Yield: 4 servings