

Cous Cous Salad

1. 1 ½ cups dried Israeli couscous, also called pearl couscous
2. Salt and fresh ground black pepper
3. 1/4 cup extra-virgin olive oil
4. 1 teaspoon Dijon mustard
5. 1/2 teaspoon honey
6. 1 teaspoon finely grated lemon zest
7. 2 to 4 tablespoons fresh squeezed lemon juice, depending on taste
8. 1 medium English cucumber, diced
9. 1 large tomato, diced
10. 1/2 cup coarsely chopped fresh herbs; use any combination of fresh parsley, cilantro, basil, dill, or mint
11. 1/4 cup chopped walnuts, toasted
12. 1/4 cup raisins, we love golden raisin

Bring a large saucepan of salted water to a boil. Cook couscous in pot until slightly brown, Add couscous and cook until tender, 8-10 minutes. Drain.

While the couscous cooks, in a large bowl, whisk the oil, mustard, honey, lemon zest, lemon juice, 1/2 teaspoon of salt, and 1/4 teaspoon pepper. Add the drained couscous to the dressing and mix well.

Stir in the cucumber, tomato, herbs, walnuts and raisins. Taste for seasoning and adjust with salt and/or pepper as needed. Enjoy warm or cover then refrigerate until cool, about 1 hour.