

Couscous Gazpacho Salad

Ingredients

- 1 package (10 ounces) Near East Couscous Mix - Original
- 1 cup diced tomatoes
- 1 cup peeled, seeded and diced cucumber
- 1 cup green bell pepper strips
- 1 cup deli-case or bottled salsa
- 1/2 cup (packed) chopped cilantro
- 3 to 4 tablespoons fresh lime juice
- 2 to 4 tablespoons minced, seeded fresh chiles (mild or hot such as Anaheims, mild green, serranos or jalapenos)
- 10 ounces salad greens

How to make it

1. Prepare couscous according to package directions using olive oil.
2. When couscous is done, lightly toss with tomatoes, cucumber, bell pepper, chiles and salsa.
3. Add cilantro and lime juice.
4. Serve on salad greens. Adding extra salsa, if desired. Accompany with grilled steaks, if desired.



PREP
TIME
20 min



COOK
TIME
10 min



TOTAL
TIME
30 min



SERVING
-

Made with



Near East Couscous Mix - Original