

Southwest Couscous Salad

Ingredients

- 1 (15-ounces) can black beans, rinsed and drained
- **For the Cilantro Lime Vinaigrette**
- **For The Couscous Salad**
- 1 box Near East Pearled Couscous Mix - Roasted Garlic & Olive Oil
- 1 cup cherry or grape tomatoes. halved or quartered
- 1 cup corn kernels see notes
- 1 cup diced cucumbers
- 1/4 cup freshly squeezed lime juice
- 1/4 cup olive oil
- 1 1/4 cup vegetable or chicken broth
- 1 garlic clove, minced
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- 2 tablespoons chopped cilantro
- 2 tablespoons olive oil
- 1/4 teaspoon ground black pepper (or to taste)
- 1/2 teaspoon ground cumin
- 1 teaspoon honey
- 3/4 teaspoon salt (or to taste)

How to make it

1. Combine the couscous, corn, bell peppers, black beans, cucumbers and tomatoes in a large bowl.
2. In a medium saucepan, combine the broth, olive oil and the contents of Near East Couscous Roasted Garlic & Olive spice sack. Bring to a boil and stir in the couscous. Cover, remove from the stove and let it sit for 5 minutes. After this time, simply fluff the couscous with a fork and allow to cool.



PREP
TIME
12 min



COOK
TIME
8 min



TOTAL
TIME
20 min



SERVING
-

Made with



**Near East Pearled Couscous Mix -
Roasted Garlic & Olive Oil**

3. In a small bowl, whisk together the lime juice, garlic, honey, cumin, salt, black pepper, olive oil and cilantro until well combined. (see notes)
4. Pour the vinaigrette over the couscous salad and stir to combine. Serve.