Tomato-Basil Couscous Salad
From – Fresh from the Farmstand

2 cups water
1-½ cup couscous, uncooked
1 cup tomatoes, chopped
¼ cup fresh basil, thinly sliced
½ cup olive oil
1/3 cup balsamic vinegar
½ tsp salt
¼ tsp pepper

• In a saucepan over high heat, bring water to a boil.
• Stir in uncooked couscous. Remove from heat. Cover and let stand for 5 minutes, until water is absorbed.
• Add remaining ingredients and toss to mix.
• Cover and chill for several hours to overnight.
• Adjust seasonings, if desired.

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