

Herbed Couscous with Mediterranean Herb Vinaigrette

2 cups couscous, cooked
1/2 cup feta cheese
3 T Mediterranean Herb Vinaigrette
1 T fresh mint, chopped
1 T fresh oregano, chopped
kosher salt & pepper, to taste
lemon zest, optional

Combine all ingredients in a bowl and toss gently. Serve with your favorite grilled meat, fish or vegetables.

Mediterranean Herb Vinaigrette

1/4 cup fresh mint
1/4 cup fresh Italian parsley
1/4 cup fresh oregano
1 T dijon mustard
1 clove garlic
1/3 cup red wine vinegar
1/2 cup grape seed oil
1/2 cup olive oil
kosher salt & pepper, to taste

In a blender or food processor, combine the mint, parsley, oregano, mustard, garlic and red wine vinegar. Blend together for 30 seconds. With the machine still running, slowly add the grape seed oil and olive oil until smooth. Taste and season.



ATLANTA BOTANICAL GARDEN