

# Summer Garden Israeli Couscous

## Ingredients

1 cup pearly Israeli couscous, pan toasted  
1 lemon, zested  
Juice of 1 large lemon  
3 T extra virgin olive oil  
1 T white balsamic vinegar  
2 cloves fresh garlic, minced  
1 T fresh thyme, chopped  
1 tsp sea salt  
1/4 tsp black pepper  
1 seedless cucumber, peeled, sliced and quartered  
1 pint grape tomatoes, halved  
3 green onions, finely chopped  
1/2 cup feta cheese, crumbled  
10 large leaves fresh basil, chiffonade cut  
1/4 cup toasted pine nuts

In a 2-quart saucepan, sauté 1 cup couscous over medium heat to lightly toast until fragrant. Slowly add 1 1/2 cups of water to the pan and bring to a boil, then cover and reduce the heat to a simmer. Let cook until the liquid is absorbed, about 12 minutes.

In a medium bowl, whisk together lemon zest, lemon juice, olive oil, vinegar, garlic, thyme, sea salt and pepper. Drizzle vinaigrette over couscous and toss to coat. Add diced cucumbers, tomatoes, green onions, feta, fresh herbs and toasted pine nuts. Toss to combine. Serve cold or at room temperature.

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN