

MOURAD'S COUSCOUS SALAD



DIRECTIONS

1. Toast the pine nuts on the stove until fragrant.
2. Mix all ingredients together for the dressing until well combined. You can add more harissa if you want some extra heat.
3. Combine the couscous, corn, red bell pepper, half of your pine nuts in a bowl and toss in the dressing.
4. Plate your salad and garnish with the rest of the pine nuts.

Enjoy!

SHOPPING LIST

For the dressing:

Juice from 2 lemons

1/2 tsp. harissa (you can get from Trader Joe's)

1 tsp. cumin

1 tsp. coriander

3/4 tsp. salt

2 tbsp. olive oil

1 cup parsley, finely chopped

2 tbsp. mint, finely chopped

2 tbsp garlic, finely chopped

Sea salt and black pepper to test

For the salad:

1 cup dry couscous, cooked to package directions

8 oz frozen roasted corn, thawed (available at Trader Joe's)

1 roasted bell pepper, chopped

1/2 cup pine nuts, toasted