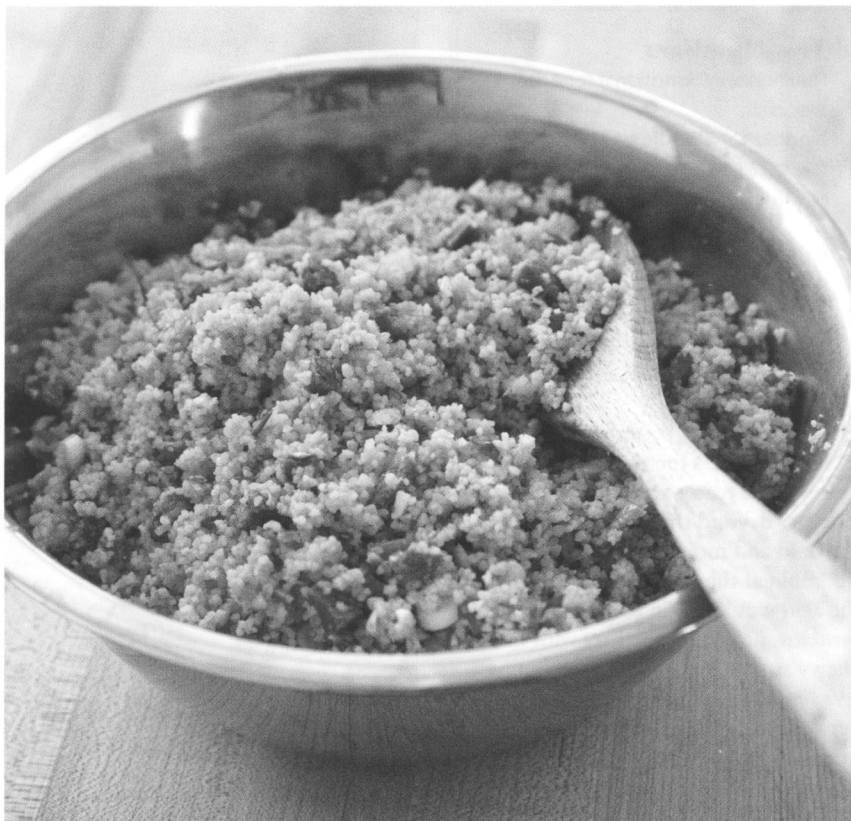


Five Easy Recipes Couscous Salads



These salads are not only tasty but fast, too: The couscous cooks in just 12 minutes.

LEMON AND PARSLEY COUSCOUS SALAD

Serves 4 to 6

You can eat the salad immediately, but it will improve if you let the flavors meld for 30 minutes or so.

- 2 tablespoons unsalted butter
- 2 garlic cloves, minced
- 2 cups couscous
- 1 cup water
- 1 cup chicken broth
- Salt and pepper
- 1 cup sliced almonds, toasted
- 6 tablespoons extra-virgin olive oil
- ¼ cup chopped fresh parsley
- 4 scallions, sliced thin
- 3 tablespoons lemon juice

1. Melt butter in medium saucepan over medium-high heat. Stir in garlic and cook until fragrant, about 30 seconds. Add couscous and cook, stirring frequently, until grains begin to brown, about 5 minutes. Add water, broth, and 1 teaspoon salt; stir briefly to combine, cover, and remove pan from heat. Let stand until liquid is absorbed and couscous is tender, about 7 minutes. Uncover and fluff couscous with fork.

2. Combine almonds, oil, parsley, scallions, and lemon juice in large bowl. Stir in couscous until well combined. Season with salt and pepper to taste. Serve.

CHERRY AND GOAT CHEESE COUSCOUS SALAD

In step 2, substitute 1 cup pecans, toasted and chopped, for almonds and 1 cup chopped arugula for parsley. Add 1 cup dried cherries, chopped, and 1 cup crumbled goat cheese.

CHORIZO AND ORANGE COUSCOUS SALAD

In step 1, add 6 ounces chopped Spanish-style chorizo sausage to melted butter in saucepan (before adding garlic) and cook until lightly browned, about 2 minutes. Proceed with step 1, adding ½ teaspoon cayenne pepper to couscous with broth. In step 2, substitute 1 cup roasted cashews, chopped, for almonds; ½ cup chopped fresh cilantro for parsley; and 1 teaspoon grated orange zest plus ¼ cup orange juice for lemon juice.

CILANTRO AND PEPITA COUSCOUS SALAD

In step 1, add 2½ teaspoons ground cumin and ½ teaspoon cayenne pepper to couscous with broth. In step 2, substitute roasted, salted pepitas for almonds; ½ cup chopped fresh cilantro for parsley; and 3 tablespoons lime juice (2 limes) for lemon juice.

FETA AND OLIVE COUSCOUS SALAD

In step 2, substitute 1 finely chopped small red onion for scallions. Add 1½ cups crumbled feta cheese; 1 cucumber, peeled, seeded, and chopped fine; and 1 cup pitted kalamata olives, chopped coarse.