



The Edible Garden

Recipe featured at *Cooking for the Season* demonstration, June 24

Jazzy Couscous Salad

By: Jenn Josef, Director of Public Education at The New York Botanical Garden

Makes 4 portions

Ingredients

For the couscous

- 1 cup chicken broth
- 2-3 cloves of garlic
- ½ teaspoon salt; more to taste
- ¾ cup uncooked couscous
- 2 tablespoons finely chopped fresh cilantro and other fresh herbs

For the vinaigrette

- 2/3 cup extra-virgin olive oil
- Juice of 2 lemons
- Zest from 1 lemon (more to taste)
- Freshly ground black pepper
- Salt to taste

For the salad

- 2 cups of salad greens of your choice
- 4 plum tomatoes, diced
- 1 large fennel bulb, diced
- Any other fresh vegetables you have on hand

Instructions

- Grate the garlic into the chicken broth. Add the salt, then bring the chicken broth to a boil in a medium saucepan. Add the couscous. Stir once and cover. Turn off the heat and let sit for 5 minutes. After 5 minutes remove cover, fluff couscous with a fork, and mix in the fresh herbs. This is a great base to go with sautéed vegetables, chicken, or tofu to name a few!
- In a small bowl, whisk the lemon juice while whisking in the olive oil in a slow, steady stream, making sure it's emulsified before adding more oil. Season to taste with pepper.
- Prepare salad with greens, tomatoes, and fennel. Add vinaigrette to salad and serve along side cooled couscous. The vinaigrette is also great when added directly to the couscous.

