

Israeli Couscous Salad

<http://userealbutter.com/2011/10/06/israeli-couscous-salad-recipe/>

1 cup Israeli couscous
1 cob of corn
vegetable oil
1 medium English or 3 Persian cucumbers
2 medium tomatoes
1/4-1/2 cup feta
olive oil
1 lemon, juice of
salt
pepper

Bring 2 quarts of water to a boil in a large saucepan (you can salt the water, but I forgot to!). Pour the couscous into the boiling water and cook until the pasta is tender. It took mine about 7 minutes. Drain the couscous and rinse in cold water, then place in a large mixing bowl. Slice the kernels off the corn cob (be really really really careful, please) and sauté the kernels in a little vegetable oil over high heat for a minute or two. Add the corn to the couscous. Dice the cucumbers and tomatoes (medium dice – 1/2-inch sides). Add the tomatoes, cucumber, and feta to the couscous. Drizzle some olive oil over the salad. Add some lemon juice, salt, and pepper to taste. Adjust to your liking. Serves 6-8 as a side salad.