

Couscous Salad with Marinated Olives, Tomatoes and Fresh Herbs  
(serves 4)

2 cups couscous  
2 cups boiling water  
1 cup pitted kalamata olives  
1 Tablespoon grain mustard  
2 Tablespoons lemon zest  
1 1/2 cup grape tomatoes (cut in half)  
1/2 cup fresh herbs (parsley, chives, tarragon)  
1 T extra virgin olive oil

- 1) Place the couscous in a stainless steel bowl. Season with salt and pepper and pour boiling water into bowl. Quickly cover with plastic wrap and set aside for 8 minutes.
- 2) Roughly chop olives (ensuring there are no pits) and toss with grain mustard and lemon zest, cut the tomatoes in half and gently chop the herbs.
- 3) Uncover the couscous and rake with fork, in order to fluff the grain
- 4) Add olives, tomatoes, herbs and olive oil. Toss well and serve.