

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

3 cups couscous (the extra is for dinner...)
3 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.