

Broiled Tilapia over Couscous Salad  
(serves 4)

4 Tilapia fillets (or other fresh white fish)  
1 T olive oil  
1 lemon - juice  
3/4 C fennel (large dice)  
3/4 C diced zucchini sliced  
1/2 C chicken stock  
2 T kalamata olives chopped (black olives optional)  
2 C cooked couscous (left over from lunch!)  
2 C fresh spinach  
1/2 C diced tomatoes  
4 T chopped basil  
S and P to taste

1. Season the Tilapia with salt and pepper and drizzle with olive oil, Broil on high heat until firm about 2 minutes on each side. Remove and soak with fresh lemon juice.
2. In large sauté pan over medium heat, add 1 T olive oil and cook fennel for 3 minutes, add zucchini and cook an additional 3 minutes.
3. Add spinach, olives, and tomatoes and toss until hot and well combined. Add basil and TASTE.
4. Serve fish over couscous.