

Asparagus, Feta and Couscous Salad

Recipe from our Apr-Jun 2014 Newsletter

- 2 cups couscous
- 1 bunch fresh asparagus,
trimmed and cut into
2-inch pieces
- 8 ounces grape tomatoes, halved
- 6 ounces feta cheese, crumbled
- 3 Tbs. balsamic vinegar
- 2 Tbs. extra-virgin olive oil
- Black pepper to taste



1. Cook couscous according to package instructions. Put aside and allow to cool slightly.
2. Meanwhile, place asparagus in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain and cool.
3. Toss the asparagus, tomatoes, and feta with couscous. Add the olive oil, balsamic vinegar, and black pepper and toss to incorporate. Enjoy!