

Israeli Couscous, Asparagus, Cucumber, and Olive Salad

(8 Servings)

1 garlic clove
3 TBLS fresh lemon juice
1 Tsp Dijon mustard
½ cup extra-virgin olive oil

2 ½ cups low-salt chicken broth
8 oz. Israeli couscous

2 cups ½ inch pieces thin asparagus spears (if thicker, steam or blanch 2 minutes)
2 cups ½ inch cubes seeded English hothouse cucumbers
½ cup pitted Kalamata olives, halved
2 large green onions, chopped
¼ cup fresh mint leaves
1 ½ cups coarsely crumbled feta cheese (about 7oz)

Press garlic clove into small bowl. Add lemon juice and mustard, whisk in oil. Season dressing with salt and pepper.

Bring broth to boil in heavy medium saucepan. Mix in couscous. Cover, reduce heat to medium-low, and simmer until couscous is tender and all broth is absorbed, about 10 minutes. Transfer couscous to large bowl; sprinkle with salt and pepper. Mix in asparagus, if uncooked. Cool to room temperature, tossing occasionally, about 45 minutes.

Mix asparagus, cucumber, olives, green onions, and mint leaves into couscous. Add dressing, toss. Gently mix in cheese.

Can be made 2 hours ahead. Let stand at room temperature.

Double recipe served to Miriam Circle by Martha Smith on September 27, 2011. She got it from her friend Kathy Leavitt.