

## **Couscous Salad**

1 cup uncooked couscous  
1 ¼ cup chicken broth  
3 Tbsp olive oil  
2Tbsp lime juice  
1 tsp red wine vinegar  
½ tsp cumin  
3 cloves garlic, finely minced  
8 green onions, chopped  
2 red bell peppers, seeded and chopped  
1 can corn, drained  
1 can black beans, drained and rinsed  
1 Pkg feta cheese  
Salt and Pepper to taste

- Measure couscous into a small bowl. Bring chicken broth to a boil in glass measuring cup in the microwave. Pour over couscous, cover, and let sit for 5 minutes.
- In a large bowl, whisk together the olive oil, lime juice, vinegar, minced garlic, and cumin. Add the green onions, red pepper, corn and beans and toss to coat.
- Fluff the couscous well with a fork, up any chunks. Add to the bowl with the vegetables and mix well. Add the crumbled feta cheese.
- Season with salt and pepper to taste and serve, or refrigerate until ready to serve.