



TABOULI SALAD *Serves 8-10*

INGREDIENT PREPARATION UNIT AMOUNT

COUSCOUS		CUPS	2
WATER	very slightly less water	CUPS	1 7/8
GREEN ONIONS	CHOPPED	BUNCH	1
FRESH MINT	MINCED: USE DRIED IF N/A	BUNCH	1/2
PARSLEY	MINCED	BUNCH	1
CUCUMBERS	PEELED & CUBED	EACH	1
CHERRY TOMATOES	SLICED IN HALF	PINT	1
BLACK OLIVES	PRE-SLICED	3.8 OZ CAN	1
GARBANZO BEANS	DRAINED	15 OZ CAN	1
FETA CHEESE	CRUMBLED	OZ	8
<i>For Dressing</i>			
OLIVE OIL		CUPS	1/2
RED WINE VINEGAR		TBS.	3
LEMON JUICE		TBS.	2
DIJON MUSTARD		TBS.	2
GARLIC	MINCED	TSP.	2
SALT & PEPPER	TO TASTE		

1. MIX COUSCOUS AND COLD WATER IN A LARGE MIXING BOWL (SLIGHTLY LESS WATER). ALLOW TO STAND WHILE YOU PREPARE THE REST OF THE INGREDIENTS.
2. MIX TOGETHER DRESSING INGREDIENTS AND SET ASIDE.
3. CUT UP OTHER INGREDIENTS AS DIRECTED AND ADD TO COUSCOUS. ADD THE DRESSING AND THOROUGHLY MIX.