

Couscous Salad

1 box whole wheat couscous
1 cup thinly sliced zucchini
1 cup diced tomatoes
½ cup thinly sliced green onions
½ cup chopped cilantro (fresh)
½ cup chopped ripe olives (black)
1 cup garbanzo beans
1 cup lemon juice
½ cup feta cheese (crumbled)
2 tablespoons garlic powder
½ tablespoon olive oil
1 tablespoon black pepper
¼ teaspoon salt (or salt to taste)
1 cup dried cranberries

Directions:

1. In a small saucepan, bring water to a boil. Stir in couscous, cover and remove from heat. Let stand for 5 minutes. Fluff with a fork; cool.
2. In a serving bowl, combine the couscous, onions, cilantro, zucchini, tomatoes, Olives, garbanzo beans, lemon juice, garlic powder, olive oil, black pepper, and salt together.
3. Cover and put in the fridge for 2 hours to blend the flavors.
4. Add feta cheese when ready to be served.

Enjoy!!! You could add what ever you like.

Nutrition Values

Calories	337
Fat	7 gm
Cholesterol	13 mg
Calcium	140 mg
Carbohydrate	59 gm
Sodium	560 mg
Protein	12 gm
Fiber	5 gm

