

LEMON TOMATO COUSCOUS

Serving: 4
Total time taken: 25 minutes

INGREDIENTS

- 5 oz couscous
- 1 cup vegetable broth
- 3 tablespoons olive oil
- 3 tablespoons lemon juice
- 3 tablespoons tomato sauce
- 1 onion (chopped)
- ½ cucumber (sliced)
- ½ carrot (sliced)
- ½ cup fresh parsley (chopped)
- Salt

DIRECTIONS

1. In a saucepan, bring vegetable broth to a boil. Slowly add in couscous, stirring constantly. Cover and let sit for 10 minutes, until couscous absorbs all liquid. Set aside and occasionally fluff with a fork.
2. In a skillet, heat olive oil and tomato sauce over medium heat. Add onions and sauté until translucent. Set aside to cool.
3. In a large bowl, add couscous, tomato onion sauce, lemon juice, parsley and salt. Mix until well coated with the sauce.
4. Serve with carrot and cucumber slices.