

Couscous and Quinoa Salad

Servings: 4 to 6

INGREDIENTS

- 12 c water
- 2 c Rykoff Sexton™ tricolor Israeli couscous and quinoa blend, rinsed
- 1 ea English cucumber, peeled, 1/4" cubed
- 1 ea small red onion, finely diced
- 25 ea cherry tomatoes, halved
- 1 bu Italian parsley, chopped
- 1 bu mint, chopped
- 1/2 c Chef's Line™ unfiltered extra-virgin olive oil
- 1/4 c red wine vinegar
- 1 T lemon, juiced
- 1 1/2 t kosher salt
- 3/4 t freshly ground black pepper
- 4 ea endive, trimmed and separated
- 1 ea avocado, peeled, seeded and diced

PREPARATION

In a large saucepan, bring water to a boil. Add the couscous blend and return to a boil. Cook uncovered over medium heat for 12 minutes. Strain and rinse well with cold water.

Transfer couscous blend to a large bowl. Add the cucumbers, onion, tomato, parsley, mint, olive oil, vinegar, lemon juice, salt and pepper, and toss well. Spoon into endive spears. Top with avocado and serve.

