



PEARL COUSCOUS AND ZUCCHINI SALAD WITH TOMATO VINAIGRETTE

35 MINUTES

4 SERVINGS

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his hearty salad was inspired by a recipe in the book “Shaya” by New Orleans chef Alon Shaya. Tomato paste browned with garlic in olive oil forms a rich base for the dressing. Thinly sliced fresh zucchini adds subtle crunch while tomatoes offer succulence, and salty, tangy feta ties everything together. Serve as a light vegetarian main course or as a side to grilled or roasted meats.

Don't use double-concentrated tomato paste, which often is sold in a tube. Its potent flavor will overwhelm the salad. Instead, use regular tomato paste; you'll need only a half of a 6-ounce can.

INGREDIENTS

¼	CUP EXTRA-VIRGIN OLIVE OIL
4	MEDIUM GARLIC CLOVES, THINLY SLICED
½	CUP TOMATO PASTE
1½	TEASPOONS GRATED LEMON ZEST, PLUS 2 TABLESPOONS LEMON JUICE AND LEMON WEDGES, TO SERVE
	KOSHER SALT AND GROUND BLACK PEPPER
1	CUP PEARL COUSCOUS
1	PINT GRAPE OR CHERRY TOMATOES, QUARTERED
2	MEDIUM ZUCCHINI, QUARTERED LENGTHWISE AND THINLY SLICED ON THE DIAGONAL
1	CUP LIGHTLY PACKED FRESH MINT, TORN IF LARGE, DIVIDED
4	OUNCES FETA CHEESE, CRUMBLLED (1 CUP), DIVIDED

DIRECTIONS

01	In an 8-inch skillet over medium, heat the oil and garlic until just sizzling. Add the tomato paste and cook, stirring with a silicone spatula, until slightly darkened, 5 to 7 minutes. Scrape the mixture into a large bowl. Whisk in the lemon zest and juice, ¾ teaspoon salt and 1 teaspoon pepper. Set aside.
02	In a large saucepan, bring 2 quarts water to a boil. Add 1 tablespoon salt and the couscous, then cook, stirring occasionally, until al dente, about 5 minutes. Drain and rinse until cool to the touch, then drain again.
03	Stir the couscous into the tomato paste mixture. Fold in the tomatoes and zucchini, followed by ¾ cup of mint and ½ cup of feta. Taste and season with salt and pepper. Transfer to a serving dish and sprinkle with the remaining mint, the remaining feta and additional pepper. Serve with lemon wedges.