



Cherry Tomato Couscous Salad

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 2 hours (roasting tomatoes)

Total Time: 2 hours & 10 minutes

Ingredients

- 4 cups cherry tomatoes, (half for roasting, half raw)
- Extra-virgin olive oil, for drizzling
- 1 cup dry Israeli couscous
- 1 tbsp lemon juice, more if desired
- 1 garlic clove, minced
- Leaves from 6 sprigs fresh thyme, more for garnish
- 1 & 1/2 cups roasted chickpeas, tossed with 1/4 teaspoon smoked paprika before roasting
- 1/4 cup fresh basil, more for garnish
- 2 Persian cucumbers, thinly sliced
- 1/3 cup crumbled feta cheese
- Sea salt and freshly ground black pepper

Instructions

Roast 2 cups of the cherry tomatoes according to [this recipe](#). These can be made in advance and stored in the fridge for a few days.

Cook the couscous according to the package directions until al dente, about 9 minutes. Drain and set aside to cool.

In the bottom of a large bowl, combine 1 tablespoon of olive oil, the lemon juice, garlic, thyme, 1/4 teaspoon salt, and several grinds of black pepper. Add the cooled couscous and toss. Slice the remaining raw cherry tomatoes in half and add them to the bowl with the roasted tomatoes, the chickpeas, basil, cucumbers, and feta. Top with more fresh herbs and a generous drizzle of olive oil. Season to taste.

Chef's Notes:

Roasted tomatoes can be made a few days in advance.

The Roasted chickpeas should be made the same day they are being used to be at their crispiest texture..

Recipe by Love and Lemons