



RECIPES

Mediterranean Raw Squash Pasta Salad

INGREDIENTS:

1 1/3 cup couscous
1/3 cup olive oil
1 small lemon, juiced
1 clove garlic, minced
1 shallot, minced
1/8 tsp salt
1/4 tsp freshly ground pepper
1 cup chickpeas, cooked
1 pint grape or cherry tomatoes, chopped
3 oz feta, crumbled (about 1/3 cup)
10 Kalamata olives, sliced
1 medium zucchini, sliced into super thin rounds using a vegetable peeler
1 small yellow squash, sliced into super thin rounds using a vegetable peeler
1/3 cup pine nuts, toasted
1/3 cup basil, chopped

INSTRUCTIONS:

1. Cook couscous per box instructions.
2. While couscous is cooking, whisk together olive oil, lemon juice, garlic, shallot, sea salt, and black pepper in a larger bowl.
3. Add the couscous to the bowl and toss to coat with the dressing.
4. Top the pasta with all of the remaining ingredients, and toss to combine.
5. Season with salt and black pepper to taste, and add an extra squeeze of lemon juice if necessary. For the best flavor, cover and refrigerate for 30 minutes before serving.

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