

A Sutherland Belle

My Big Fat Greek Mediterranean Couscous Salad

INGREDIENTS

- 1½ pounds ripe tomatoes of any size, diced (I remove the seeds)
- 1 large English cucumber or 4 petite cucumbers, diced
- 3 cups cooked, rinsed chickpeas, white beans, or a mix (homemade or from two 15-ounce cans)
- 6 ounces pearled couscous, cooked and drained
- ¾ cup coarsely chopped parsley leaves and stems
- 6 ounces Feta, coarsely chopped or crumbled
- ¼ cup extra-virgin olive oil
- ½ cup kalamata olives, torn in half and pitted
- 4 tablespoons drained capers
- 1 lemon juiced, or more to taste
- 3 garlic cloves, finely minced
- Kosher salt and cracked black pepper

INSTRUCTIONS

1. In a large bowl, add tomatoes and a healthy pinch of kosher salt. Let sit for five minutes.
2. Add all of the ingredients with the exception of feta to the tomatoes. Season heavily with fresh cracked pepper and stir. Let sit for 10 minutes or up to 2 hours at room temperature.
3. Before serving, taste and add feta, more salt, and lemon juice until it tastes bright. The balance is largely dependent on your tomatoes. (This salad keeps for up to 4 days in the refrigerator. Bring to room temperature before serving.)