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LEBANESE BEAN SALAD BOWLS

SERVES: 6 SERVINGS | **PREP & COOK TIME:** 35 MINUTES

INGREDIENTS

- 1 tablespoon olive oil
- 1/4 cup finely chopped shallots
- 1 cup uncooked couscous
- 1 cup plus 2 tablespoons lower-sodium vegetable broth
- 1/8 teaspoon salt
- 1/8 teaspoon freshly ground pepper
- 1/4 cup finely chopped fresh parsley
- 1 can READ 4 Bean Salad, drained
- 1/2 cup prepared hummus (homemade or store bought)
- Salt/Pepper

DRESSING

- 1/2 cup finely chopped fresh parsley
- 1 large lemon, juice and zest
- 1 small garlic clove, minced

- 1/2 teaspoon salt
 - 1/4 teaspoon freshly ground pepper
 - 1/2 teaspoon Dijon mustard
 - 1/4 cup extra-virgin olive oil
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INSTRUCTIONS

1. For couscous, heat medium saucepan over medium heat. Add oil to pan. Add shallots; sauté 2 to 3 minutes until shallots are just tender. Add couscous; sauté for another minute until couscous is lightly toasted. Add broth, salt and pepper. Increase heat; bring to boil. Cover. Remove from heat and let stand 5 minutes. Fluff with fork, then stir in parsley.
 2. For Lemon Parsley Dressing, in small bowl, whisk together parsley, lemon juice and zest, garlic, salt, pepper and mustard until mustard is dissolved. Keep whisking ingredients together and slowly drizzle in olive oil until dressing forms. Season to taste, adding more salt and pepper, as desired.
 3. Stir in 2 tablespoons of dressing into couscous. Divide the couscous among 4 bowls. Top each bowl with bean salad and hummus. Drizzle with remaining dressing.
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