

Fresh Mozzarella, Tomato, and Basil Couscous Salad

5 servings

2 cups diced tomatoes

$\frac{3}{4}$ cup (3 ounces) diced fresh mozzarella cheese

3 tablespoons minced shallots

2 teaspoons extra virgin olive oil

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon black pepper

1 garlic clove, crushed

1 $\frac{1}{4}$ cups water

1 cup uncooked couscous

$\frac{1}{4}$ cup chopped fresh basil

Basil leaves for garnish

- 1) Combine first 7 ingredients in a large bowl, cover and marinate in refrigerator 30 minutes.
- 2) Bring water to a boil in a medium saucepan, gradually stir in couscous. Remove from heat; cover and let stand 5 minutes. Fluff with a fork; cool. Add couscous and chopped basil to tomato mixture; toss gently. Garnish with basil.