

## **Trader Joe's - Taboule Salad**

2 tablespoons butter

1/2 teaspoon salt

1 cup Trader Joe's Whole Wheat Cous Cous

1/4 cup fresh squeezed lemon juice

1/4 cup extra virgin olive oil (I used Calolea Meyer Lemon, available at the Third and Curry Street Farmers' Market)

Splash of Trader's Orange Muscat Champagne Vinegar

1/2 cup chopped green onions

1/2 cup chopped fresh mint

1/2 cup chopped flat leaf parsley

1/2 English cucumber, peeled, seeded and diced

1 cup cherry tomatoes, cut in fourths

In a sauce pan combine 1 cup of water with butter salt, bring to boil and remove from heat, add cous cous. Stir well. Cover and let stand for 5 minutes. Fluff with a fork, then add olive oil, lemon juice, splash of vinegar, onion, parsley, mint and tomatoes. Salt and pepper to taste, toss lightly and refrigerate. Fluff with fork before serving. Serves 5.