

# Summery Cous Cous Salad

1 box couscous (10 oz. or about 1 ½ cups bulk couscous)  
6 oz. marinated artichoke hearts, drain and reserve liquid  
¼-1/3 c. finely chopped onion  
1 15 oz. can garbanzo beans  
1 cucumber, cut in small chunks  
1 c. tomatoes, chopped  
½ c. chopped celery  
¼ c. chopped fresh basil  
1 roasted chicken breast, cut into small pieces  
1 lemon, juiced  
½ c. olive oil  
Salt and pepper to taste  
Feta cheese (optional)

Cook couscous (if using bulk couscous, the ratio is 1 c. couscous to 1 ¼ c. water). Bring water to a boil, stir in couscous, take off the heat, let couscous absorb water for about 5 minutes. Add artichokes, scallions, garbanzo beans, cucumber, chicken, and fresh herbs. Combine lemon juice and artichoke heart liquid. Whisk in olive oil. Add to couscous. Season with salt and pepper. Add feta cheese if using. Chill.

*From our farm friends Nick and Joan of Prairie Drifter Farm*