



Harris Teeter
120 Saint Albans Dr Ste 100
RALEIGH, NC 27609

**Athenos Feta
Crumbled Reduced
Fat Cheese 3.5 Oz**
Buy 1 Get 1 - expires
in 2 days

Simple Greek Couscous



Prep
15 m

Ready In
25 m

Recipe By: DontWastetheCrumbs.com

"Kalamata olives, sun-dried tomatoes, and feta cheese add a Greek flair to a classic Mediterranean pasta."

Ingredients

| | |
|--|--|
| 1 cup water | 1/2 cup diced sun-dried tomatoes, oil reserved |
| 1 cup couscous | 1 (4 ounce) package crumbled feta cheese |
| 2/3 cup chopped kalamata olives, liquid reserved | 1 tablespoon dried parsley, or to taste |
| 2/3 cup diced red bell pepper | |

Directions

- 1 Bring water to a boil in a saucepan. Remove from the heat, and stir in couscous. Cover and let stand for 10 minutes, then fluff with a fork. Set aside to cool slightly.
- 2 Mix olives, red bell pepper, sun-dried tomatoes, and couscous together in a bowl. Stir about 1 tablespoon liquid from olives and 1 tablespoon oil from sun-dried tomatoes into the couscous mixture until moistened. Add more oil as needed. Fold in feta cheese; sprinkle with parsley.

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