

POMEGRANATE COUSCOUS SALAD WITH GINGER-GARLIC LEMON DRESSING

Ingredients:

- 4 cups cooked couscous (cooled)
- 1 cup diced cucumber
- 1 cup halved cherry or grape tomatoes
- 2 ripe avocados, diced
- 1/2 cup sliced olives (black or green)
- 2/3 cup pomegranate arils
- 1/4 cup finely chopped fresh mint
- 1/2 cup crumbled feta cheese

Dressing:

- 4 tablespoons olive oil
- Juice of 2 lemons (about 4 tablespoons)
- 2 small garlic cloves, finely grated or minced
- 1 teaspoon fresh grated ginger
- Salt and pepper to taste



Instructions:

1. Whisk dressing ingredients together in a small jar or bowl.
2. Combine couscous, cucumber, tomatoes, avocado, olives, pomegranate arils, mint, and feta in a large bowl.
3. Pour dressing over salad and toss gently.
4. Serve right away or let sit in the fridge for 15–30 minutes to deepen flavors