



Couscous Pilaf Salad

Yield: 12-15 servings as a side

2 Cups	Israeli couscous, dry
2 ¼ Cups	Water
1.5 Tablespoons	SAVORY CHOICE VEGETABLE BROTH CONCENTRATE (30085S)
2 Cups	KETTLE CUISINE TOMATO SOUP WITH GARDEN VEGETABLES (700263)
To taste	Basil and/or Parsley, chopped

METHOD OF PREP:

1. Bring water and broth concentrate to a boil. Add couscous, cover, and simmer for 8-10 minutes. Stir occasionally.
2. When couscous is al dente, transfer to a sheet pan in single layer, and chill in the refrigerator until cooled.
3. Once chilled, mix couscous and the Tomato Soup with Garden Vegetables into a mixing bowl. Mix until it is evenly combined.
4. Transfer the couscous into a serving dish and garnish with chopped parsley or basil.