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## Israeli couscous salad

By Susie Iventosch

- 1 package (1 3/4 cups) Israeli couscous (available at specialty stores)
- 2 tablespoons extra virgin olive oil (use your very favorite, most special olive oil)
- 1 tablespoon white wine vinegar
- 1/2 red or yellow onion, or 3 shallots, finely chopped and sauteed in 2 tablespoons olive oil until just beginning to brown.
- 1/2 cup chopped, pitted Greek olives (Kalamata)
- 1/2 cup red bell pepper, seeded and chopped
- 1/4 cup basil leaves, thinly sliced
- 1/2 cup cherry tomatoes, halved
- 1/2 cup crumbled feta cheese
- 1/2 cup freshly grated Parmesan cheese
- Salt and pepper to taste

In a medium saucepot, add 2 cups of boiling water to 1 3/4 cups couscous. Cover pot and simmer for 8-10 minutes. Cool and fluff with fork to separate couscous. Add olive oil to couscous and stir well. (This will also help to separate the couscous.) Add vinegar, onions or shallots, red bell pepper, basil, tomatoes and feta and toss well. Season to taste with salt and pepper. Serve on a bed of lettuce and garnish with freshly grated Parmesan cheese.

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