

# Greek-Style Couscous Salad

with Marinated Vegetables & Tzatziki


2 SERVINGS

⌚ 30-40 MINS


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## Ingredients

 1 cup Pearl Couscous

 1 Zucchini

 1 bunch Parsley

 ½ cup Tzatziki<sup>1</sup>

 1 15.5-oz can Chickpeas


 1 clove Garlic

 1 ½ oz Feta Cheese

 4 oz Sweet Peppers

 4 oz Grape Tomatoes

 1 Tbsp Red Wine Vinegar

 Serve with Blue Apron wine that has this symbol  
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<sup>1</sup>. cucumber-yogurt sauce



## 1 Dry & roast the chickpeas

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Line a sheet pan with a layer of paper towels.
- Drain and rinse the **chickpeas**; spread onto the paper towels. Using a second layer of paper towels, gently pat or roll the chickpeas to thoroughly dry; discard the paper towels and any loose chickpea skins. Arrange in an even layer.
- Roast 4 to 5 minutes, or until completely dry.
- Leaving the oven on, remove from the oven. Add a drizzle of **olive oil** and season with salt and pepper; carefully stir to coat. Arrange in an even layer.
- Return to the oven and roast, stirring halfway through, 19 to 21 minutes, or until browned and crispy (be careful, as the chickpeas may pop as they roast). Remove from the oven.



## 2 Prepare the remaining ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve the **tomatoes**.
- Cut off and discard the stems of the **peppers**; remove the cores, then thinly slice into rings.
- Combine the **halved tomatoes** and **sliced peppers** in a medium bowl.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Cut the **zucchini** into  $\frac{1}{2}$ -inch-thick rounds.
- Roughly chop the **parsley** leaves and stems.
- To the bowl of **prepared tomatoes and peppers**, add the **vinegar**, **up to half the garlic paste** (you will have extra), and a drizzle of **olive oil**. Season with salt and pepper; stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



## 3 Cook the couscous

- Add the **couscous** to the pot of boiling water and cook, uncovered, 5 to 7 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



## 4 Cook the zucchini

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **zucchini rounds** in an even layer; season with salt and pepper. Cook 3 to 4 minutes per side, or until browned and softened.
- Turn off the heat.



## 5 Finish the couscous & serve your dish

- To the pot of **cooked couscous**, add the **cheese** (crumbling before adding) and **marinated tomatoes and peppers** (including any liquid). Drizzle with **olive oil** and season with salt and pepper. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished couscous** topped with the **cooked zucchini**, **roasted chickpeas**, and **tzatziki**. Garnish with the **chopped parsley**. Enjoy!

