**Couscous Salad**

Serves 4-6

Ingredients

* 1 cup couscous
* Kosher salt and freshly ground black pepper
* 1 lemon, zested and juiced
* 3 tablespoons olive oil
* 1 cup finely chopped parsley
* ½ cup finely chopped cilantro
* 2 tablespoons chopped fresh mint
* 2 ripe tomatoes, seeded and diced
* 3 scallions, chopped

Directions

1. Bring a medium-size saucepan of salted water to a boil over medium heat. Add the couscous and cook until al dente, 7 to 8 minutes. Drain the couscous and set aside to cool.
2. In a small bowl, whisk together the lemon juice and zest with the olive oil to make a vinaigrette. Season with salt and pepper to taste.
3. In a large serving bowl, mix together the couscous, parsley, cilantro, mint, tomatoes, and scallions. Toss with the vinaigrette and season to taste. Allow it to sit for at least a half hour so the flavors can marinate.
4. Serve and enjoy!