

## Couscous & Lentil Greek Salad



Briny, fresh, with twinning Israeli couscous and lentils.

GREEN LENTILS

ISRAELI COUSCOUS

TOMATOES

CUCUMBERS

SHALLOT

RED WINE VINEGAR

OLIVES

BASIL

FETA

FOR 4

1. Bring a large pot of salted water to a boil. Add **½ cup green lentils**. After 10 minutes, add **½ cup Israeli couscous** and stir to combine. Cook until the lentils and couscous are tender, another 10 to 12 minutes.
2. Meanwhile, get everything else ready: Halve **1 pint cherry, grape, or Sungold tomatoes** and chop **4 Persian or mini seedless cucumbers** into bite-size pieces (peel if you like). Transfer the tomatoes and cucumbers to a fine-mesh sieve, toss with **1½ teaspoons salt**, and leave to drain into the sink.
3. Coarsely chop **1 small shallot**, then stir the shallot with **2 tablespoons red wine vinegar** and a pinch of salt in a small bowl. Rip **½ cup pitted Kalamata olives** and **½ cup packed basil leaves** in half (pretty please leave small, cute leaves whole).
4. When the couscous and lentils are just about ready, shake the tomatoes and cucumbers to rid them of any liquid, then transfer to a large bowl. Drain the couscous and lentils into the sieve and add to the tomatoes and cucumbers, along with **¼ cup olive oil**. Use a spoon or your fingers to scoop out the shallot from the vinegar and add to the large bowl. Stir to combine, then add the olives and crumble in **4 ounces feta**. Season to taste with S&P and the shallot vinegar (if your tomatoes are ripe and spritzy, you may not need any vinegar). Stir in the basil.