

Tomato Couscous Salad

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1 1/4	cups	vegetable broth
1	cup	tomato couscous
1/2	pound	thin asparagus spears - 1" slices
2		scallion - sliced
3	tablespoons	Italian dressing
1	cup	cherry tomatoes - halved
1/4	cup	basil leaf - finely chopped

Preheat oven to 400. Lightly spray baking sheet with olive oil spray.

In a small pot, bring broth to a boil. Stir in couscous. Remove from heat and cover. Let stand 5 minutes. Fluff with fork.

Place asparagus and scallions on baking sheet. Toss with 1 tablespoon dressing. Roast in oven for 10-12 minutes.

In a large bowl, combine couscous, roasted vegetables, cherry tomatoes, basil and remaining dressing. Toss.