

© CHICKPEA CHICKS hummus

LEMON ZOWIE COUSCOUS SALAD

- 1 - 10oz box of couscous
- 1 - 8oz tub of Chickpea Chicks Lemon Zowie Hummus
- 1 - bunch green onions, chopped
- 1 - sweet bell pepper, chopped
- 1cup - frozen peas, cooked & rinsed with cold water to stop cooking
- 1cup - fresh or frozen corn, cooked & rinsed with cold water to stop cooking
- kosher salt + fresh ground pepper
- 1/2cup - toasted almond slivers
- 6-8 - fresh, large basil leaves, chiffonade (can sub in fresh oregano, mint or add all with the basil)
- zest of a lemon
- juice of 1/2 a lemon
- 1/4-1/2 tsp - crushed red pepper, optional

DIRECTIONS

Cook couscous according to directions. When finished cooking/resting, fluff couscous by gently raking with a fork & turn into a large serving bowl.

In a medium sized bowl, whisk hummus with 1/4 cup of water (adding a tablespoon more at a time if needed), until it reaches the consistency of heavy cream. Set aside.

As you add the following veggies to the couscous, season each layer with a 1/4 tsp of kosher salt & fresh ground pepper: chopped green onions, chopped sweet pepper, peas & corn. Add your hummus dressing, lemon zest & juice, crushed red pepper (if using), slivered almonds & basil. Mix well into the couscous.

Taste & correct for seasoning.

Serves 6-8. Great to take to a party or BBQ!

*Can add a drizzle of Sriracha or hot sauce, if you like the heat!

Enjoy!

