



FAST. EASY. FRESH.

PEARL COUSCOUS WITH ROASTED TOMATOES, OLIVES, AND ARUGULA

1. Start by preheating your oven to 450°F. Then, cut your **grape tomatoes** in half lengthwise and arrange cut side down onto a small baking tray. Add the two cloves of **garlic** (whole and unpeeled).

2. Drizzle the tomatoes and garlic with 1 Tbsp. **olive oil** and season with **salt** and **pepper** to taste. Transfer to the oven and cook for 20-25 minutes; or until the tomatoes are wrinkled and just beginning to brown.

3. Meanwhile, combine 1 ½ cups of **water** and **vegetable bouillon** in a small pot and bring to a boil. Once boiling, add the **pearl couscous** and cook for 3 minutes, then remove from the heat, cover, and let sit for 10 minutes.

4. Next, drain the **olives** and give them a rough chop (use about ½ to the whole can depending on taste). Finely chop the **mint** leaves and pick the leaves off of the **thyme**.

5. Make the dressing. Once the **tomatoes** are finished cooking, place ¼ cup in a small bowl along with 1 Tbsp. **water**, 1 Tbsp. **olive oil**, and **lemon juice** and a pinch of **salt** and **pepper**. Squeeze the **garlic** cloves out of their skins and into the bowl as well. Mash everything together until as smooth as possible (or, if you have a blender, you can whiz everything up there).

6. To assemble, place your **couscous** in a large bowl and add the remaining **roasted tomatoes**, **mint**, **thyme**, and **black olives**. Then pour the **dressing** over top and toss to combine. To serve, place a bed **arugula** into dishes and then top with your couscous mixture. Enjoy!

Ingredients (2 Person Serving – 548 Calories Per Serving)

Grape Tomatoes	345 g	Pearl Couscous	190 g
Garlic	2 Cloves	Black Olives	1 200 ml Can
Olive Oil	2 Tbsp.	Fresh Mint	8 g
Water	1 Tbsp.	Fresh Thyme	Few Sprigs
Lemon Juice	1 tsp.	Arugula	50 g
Water	1 ½ Cups	Salt and Pepper	To taste
Vegetable Bouillon	½ tsp.		



40 Minute Cook Time!