



Grilla Bites Presents at the Farmers Market:

## **Israeli Cous Cous with Grilled Vegetables**

### INGREDIENTS:

- |  |                              |
|--|------------------------------|
| 1 each yellow squash                                       | 1 each zucchini              |
| 1 each green bell pepper                                   | 1 each red bell pepper       |
| 1 pint cherry tomatoes                                     | 1 each eggplant, peeled      |
| 1 each white onion   | 1 bunch scallions, separated |
| 6 cloves garlic, minced                                    | 3/4 cup olive oil, separated |
| 1 bunch basil, julienne                                    | 1/4 cup mint, minced         |
| 2 each lemon   | sea salt & pepper            |
| 1 pound Israeli cous cous (cooked according to directions) |                              |
| 1 pound feta, large cubes                                  |                              |

### Marinade:

Combine 1/2 cup olive oil with garlic and 1 tsp. each sea salt & pepper.

### Grill:

Slice squash and eggplant into 1/2 inch slabs, cut peppers in half, cut 2 inches from white end of scallions (thinly slice remaining green end), wedge onion and skewer tomatoes. Toss all into marinade, grill on high until beginning to char.

### Salad:

Dice grilled veggies into 1/2 inch cubes, add basil, mint, feta, pasta, juice & zest from lemons, 1/4 cup olive oil and season to taste with sea salt & pepper.

Enjoy -

Chef Katie

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