



# Herbed Couscous with Roasted Vegetables

PREP TIME: 20 MINS

YIELD: 4 servings

COOK TIME: 45 MINS

## Ingredients

- 1 cup dry couscous
- 2 Tbsp fresh parsley, chopped
- 2 Tbsp basil, chopped
- 2 Tbsp lemon juice
- 1 bell pepper, chopped
- 1 cup broccoli, chopped
- 1 zucchini, chopped
- 1 cup cherry tomatoes
- 2 Tbsp olive oil
- Salt and pepper to taste

## Directions

1. Preheat oven to 425 degrees F.
2. Prepare and cook couscous according to package.
3. Toss bell pepper, broccoli, zucchini, and tomatoes in olive oil, salt, and pepper.
4. Spread on to a baking sheet and roast for about 30 minutes, or until golden brown.
5. In a bowl, combine cooked couscous, roasted vegetables, parsley, basil, lemon juice, and salt and pepper to taste.
6. Serve warm or cold and enjoy!