

# FROM THE RENZI KITCHEN

## Mediterranean Couscous Salad

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### Ingredients

- 62138 • 8 oz couscous
- 11389 • 8 fl oz V8
- 56114 • 2 fl oz red wine vinegar
- 30173 • 2 fl oz extra virgin olive oil
- 00000 • Salt and pepper, to taste
- 88205 • 1 ea tomato, medium dice
- 88115 • ½ ea cucumber, medium dice
- 25086 • 4 oz feta cheese, medium dice
- 59011 • 3 oz Kalamata olives, chopped
- 88464 • 3 sprigs dill, chopped



### Instructions

Bring V8 to a boil in a small sauce pan. Add couscous to boiling V8 then remove from heat and cover. Let sit covered for about 5 minutes then fluff couscous with a fork. Add red wine vinegar, olive oil and season with salt and pepper. Next, add tomatoes, cucumber, feta, olives and chopped dill.