APPLE HERB COUSCOUS

INGREDIENTS

- 2 cups Israeli couscous (dry) or substitute orzo pasta
- ¼ cup olive oil
- juice from half a lemon
- 1 large apple
- 1 tbsp fresh lemon thyme
- salt and pepper to taste
- * additional herbs such as rosemary and oregano may be added to your liking

METHOD

Cook the couscous according to its instructions. Remove from the stove and rinse with cold water to stop the cooking process.

Put the couscous in a large bowl and stir in the olive oil to keep the couscous from sticking. Incorporate the juice from half a lemon, adding more to taste. Cut the apple into small bite size pieces and spritz with lemon to keep fresh and prevent browning. Add to the couscous mixture.

Add lemon thyme, salt and pepper, and any other herbs you wish to incorporate. Add lemon zest for additional color. Stir and refrigerate.