



TUSCAN CARRE WITH PEARL COUSCOUS SALAD

INGREDIENTS

1 pack Garden Gourmet Tuscan Carre

150 g pearl couscous

250 g zucchini

150g cherry tomatoes

50g arugula

2 tbsp kalamata olives

1 lemon

4 tbsp extra virgin olive oil

salt

pepper



2 SERVINGS



25 MIN



EASY

Try this refreshing vegetarian summer salad with the Garden Gourmet Tuscan Carre that was inspired by Mediterranean!

PREPARATION

1. Prepare the vegetables

Cut the zucchini into 1/2 cm thick slices and mix them in a bowl with some olive oil, salt and pepper. Heat the grill pan and grill the slices for about 5 to 8 min over medium-high heat until soft.

2. Cook the couscous

Cook the pearl couscous according to instructions on the package and drain. Halve the tomatoes and cut the olives into rings.

3. Fry the Tuscan Carre

Fry the Garden Gourmet Tuscan Carre according to instructions on the package until brown and crispy.

4. Assemble the salad and serve!

Stir the arugula, tomatoes, olives and grilled zucchini through the couscous and season with olive oil, salt, pepper and lemon juice. Divide the salad on a platter and serve with the Tuscan carre.

CHECK OUT MORE RECIPES AT [GARDENGOURMET.COM](https://www.gardengourmet.com)