

# SPICED PEARL COUSCOUS WITH GRILLED SUMMER VEGETABLES

*Start to finish: 25 minutes*

*Serves: 2*



## INGREDIENTS:

1/4 cup balsamic vinegar  
1 teaspoon yellow mustard  
2 cloves garlic, coarsely chopped  
1 cup olive oil  
Salt and freshly ground pepper, to taste  
1 small green zucchini, quartered length-wise  
1 small yellow squash, quartered length-wise  
6 spears asparagus, trimmed  
1/4 cup coarsely chopped parsley (optional)  
2 tablespoons olive oil  
1/2 pound pearl couscous  
1 teaspoon curry powder  
2 cups vegetable stock OR water, heated

## DIRECTIONS:

In a small bowl, whisk together the balsamic vinegar, mustard and garlic; slowly add the olive oil and whisk until combined. Season with salt and pepper. Pour 1/2 the marinade over the vegetables and let sit at room temperature for 15 minutes. Preheat a grill, grill pan or standard pan. Remove the vegetables from the marinade and grill until just cooked through. Cut the vegetables into 1/2-inch pieces.

Heat the olive oil over medium-high heat, add the couscous and curry powder and toast until lightly golden brown. Cover the couscous with the hot stock or hot water and bring to a boil; cook the couscous until al dente and drain well. Place the couscous in a large serving bowl, add the grilled vegetables and herbs and toss everything with the remaining vinaigrette. Serve at room temperature.