

Couscous Salad with Creamy Roasted Garlic Dressing

Recipe By *Dining In*



Cooking and Prep:  1
h 45 m

Serves:  6

Contains:   

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Dining In

The roasted garlic dressing adds so much richness and flavor to the couscous in this colorful, starchy side dish.

Ingredients (9)

Main ingredients

- 1 large head garlic
- 1 and 1/2 cups water
- 1 cup **Gefen Couscous**, uncooked
- 2 tablespoons **Gefen Low-Fat Mayonnaise**
- 2 tablespoons **Kedem Red Wine Vinegar**
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

3/4 cup chopped red pepper

1/4 cup finely chopped celery

Start Cooking

Roast the Garlic

1. Peel outer skin from garlic head. Place garlic cut-side up in the center of a piece of heavy-duty aluminum foil. Fold foil over garlic, sealing tightly.
2. Bake at 350 degrees for one hour or until garlic is soft. Remove from oven. Cool for 10 minutes. Remove papery skin from garlic. Squeeze pulp from each clove into a bowl.

Cook the Couscous

1. Meanwhile, bring water to a boil. Remove from heat. Add couscous, cover, and let stand for 10 to 12 minutes or until liquid is absorbed. Fluff with fork.

To Serve

1. Prepare the dressing: In a separate bowl, combine mayonnaise with vinegar, salt, and pepper in a bowl. Stir well. Add garlic pulp. Stir well.
2. Combine couscous, red pepper, and celery in a bowl. Add mayonnaise mixture and toss well. Cover and chill for three hours.

Credit

Photography and Styling by Chavi Feldman