

# ISRAELI COUSCOUS TABBOULEH

**8 SERVINGS** *Rinsing the cooked couscous stops the cooking and prevents it from sticking together as it cools.*

- 1½ cups Israeli couscous**
- 1 small shallot, finely chopped**
- ½ cup extra-virgin olive oil**
- 2 Tbsp. (or more) fresh lemon juice**
- 1 English hothouse cucumber, unpeeled, seeded, finely chopped**
- 3 cups cherry tomatoes, halved**
- 2 Tbsp. chopped fresh flat-leaf parsley**
- 2 Tbsp. chopped fresh mint**
- Kosher salt, freshly ground pepper**

Cook couscous according to package directions; drain. Rinse with cold water and drain well.

Whisk shallot, oil, and 2 Tbsp. lemon juice in a large bowl. Add couscous, cucumber, tomatoes, parsley, and mint;