



Recipes

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Minted Taboulleh

Serves 1

Ingredients:

3 cups Couscous , prepared
1 cup Fresh Mint Leaves , chopped
1/2 cup Fresh Parsley Leaves , chopped
1 cup Red Onions , minced
1 1/2 oz. vol. Olive Oil
3 oz. vol. Lemon Juice
2 tsp. Kosher Salt
1/4 tsp. Cayenne Pepper Sauce
1 tsp. Ground Cumin

Directions:

1. Fold couscous, mint, parsley and onions together in a mixing bowl.
2. In a separate bowl or food processor, mix olive oil, lemon juice, and spices to emulsify.
3. Pour over couscous and toss together to coat.
4. Place in a covered storage container.
5. Label, Date and Refrigerate.