

Couscous and Zucchini

(Recipe courtesy of Gina and Pat Neely and www.foodnetwork.com)

Prep Time: 5 Minutes

Cook Time: 10 Minutes

Ingredients:

- 10 ounces couscous
- 2 cups boiling water
- 2 tablespoons olive oil
- 1/4 teaspoon red pepper flakes
- 2 cloves garlic, minced
- 1 zucchini, diced
- 1 tablespoon green onion, sliced
- 2 tablespoons mint, sliced thin
- Salt

Directions:

- Add couscous to boiling water, remove from heat and cover.
- Let stand 5 minutes.
- In a large saute pan heat olive oil.
- Add red pepper flakes, garlic, zucchini, green onions, mint and salt.
- Cook until tender, about 5 minutes. Remove from the heat.
- Fluff couscous with fork and fold in vegetables.