**Summer Garden Couscous Salad**

½ cup corn-frozen or fresh

½ cup chicken or vegetable broth

½ cup pearl couscous

½ medium cucumber, halved and sliced

¾ cup cherry tomatoes, halved

¼ cup feta cheese

⅛ cup chopped red onion

1 ½ TBS minced fresh parsley

1 ½ TBS olive oil

1 ½ TBS lemon juice

½ tsp dried oregano

½ tsp ground cumin

¼ tsp salt

¼ tsp pepper

1. In a small saucepan, bring broth to a boil. Stir in couscous, reduce heat to a simmer and cover until water is absorbed, about 10 min. Fluff with a fork.

2. In a large bowl combine corn, cucumber, tomatoes, cheese, onion and parsley. Stir in couscous.

3. In a small bowl whisk together the oil, lemon juice and seasonings. Pour over couscous mixture and toss to coat.

4. Serve immediately or cover and refrigerate until chilled.