

BASIL ROASTED VEGGIES & COUSCOUS

makes: 4–6 servings

INGREDIENTS

2 Tbs minced fresh basil	1 medium red bell pepper, cut into 1" pieces
2 Tbs balsamic vinegar	1 medium yellow pepper, cut into 1" pieces
1 Tbs extra virgin olive oil	1 medium red onion, cut into 8 wedges
1/4 tsp salt	1 (8oz) package mushrooms
2 garlic gloves, crushed	3 cups hot cooked couscous
2 medium zucchini, cut into 1" slices	3 oz. basil-flavored goat cheese, crumbled

Preheat oven to 425°F.

Combine basil, vinegar, oil, salt, and garlic in large bowl. Stir well. Add vegetables and toss well to coat. Arrange vegetables in a single layer in a shallow roasting pan. bake for 35 minutes or until tender and browned, stirring occasionally.

Spoon roasted vegetables over couscous and top with cheese. Sprinkle with pepper. Garnish with fresh basic sprigs, if desired.