



A delicious pasta salad featuring garbanzo beans, tangy feta cheese accented with roasted garlic, green onions, and sweet red bell pepper.

A great pasta salad and a good summer side dish.

Yield: 6 servings

14 ounces canned garbanzo beans, drain
1 roasted red pepper, diced small
4 green onion, sliced thin
1/2 cup couscous
Kosher salt, to taste
Black pepper, to taste

2 heads garlic
6 ounces feta cheese
1/2 cup flat leaf parsley, chopped
2 tablespoons dried oregano
1/4 cup olive oil

Preheat oven to 350 degrees F. Cut the top off the garlic heads to expose the tops of the cloves. Rub off the excess papery peel. Place the heads in a small oven-proof dish deep enough to be able to cover the garlic with olive oil. Add olive oil to cover about 1/4 inch. Roast garlic in oven until tops of cloves are a light golden color (30-40 minutes).

Bring 1/2 cup water to boiling and pour over couscous then cover and let steep until couscous is tender (about 5 minutes). Fluff the couscous

Combine remaining ingredients except cheese and season with salt and pepper. Stir into couscous.

Add cheese to couscous. Taste and adjust seasoning as needed.



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