

## **Couscous Salad with Ripe Olives and Roasted Vegetables**

### **Ingredients**

2 cups Lindsay® Ripe Pitted Olives, halved  
8 cups couscous, prepared, chilled  
2 tsp thyme, fresh, chopped  
1 tsp rosemary, fresh, chopped  
1/2 cup red wine vinaigrette dressing  
1/4 cup capers  
2 large zucchini, 1/2-inch lengthwise sliced  
3 large leeks, white only, lengthwise split  
2 red bell pepper, seeded, quartered  
10 garlic cloves, peeled  
1/4 cup olive oil

### **Directions**

Preheat oven to 400F. Combine first six ingredients in large bowl. Cover and reserve. Arrange zucchini, leeks, bell pepper and garlic on roasting pan. Brush with olive oil and sprinkle as desired with salt and pepper. Roast in preheated oven until tender, about 35 to 40 minutes. Cool vegetables and cut into 1/2-inch dice; chop garlic. Add vegetables to reserved couscous mixture. Toss gently but well. Chill completely. Remove from refrigerator 30 minutes before serving. Serves 8.