

# Dave's Garlic Lemon Couscous Salad with Chicken



## Ingredients

- 2 cups low salt chicken broth
- 1 cup dry couscous
- 1 ½ cups cherry tomato halves
- ½ cup fresh parsley, finely chopped
- 450 grams roast chicken, cooked and shredded
- 5 tablespoons fresh lemon juice
- 2 tablespoons olive oil
- ¼ cup green onions, chopped
- ½ teaspoon garlic powder
- ½ teaspoon pepper
- ¼ teaspoon salt

## Instructions

1. Bring chicken broth to a boil in a medium saucepan; stir in couscous.
2. Remove from heat, and let stand, covered, 5 minutes; fluff with a fork. Uncover and let cool 10 minutes.
3. Combine cooked couscous, cherry tomatoes, parsley, and chicken in a large bowl; toss gently.

4. Combine lemon juice and next 5 ingredients in a small bowl; stir.
5. Add to couscous mixture; toss to coat.
6. Serving Ideas: Serve chilled.

Per Serve: 1 ¼ Cups (300ml); Calories 300; Total Fat 8gm; Cholesterol 65mg; Sodium 190mg; Total Carbohydrates 27gm; Dietary Fiber 2 gm; Protein 29gm.