



July 2014

Recipe of The Month

MEDITERRANEAN COUSCOUS SALAD

...FIND ALL YOUR INGREDIENTS AT LOMBARDI'S MARKET & CAFÉ ...

What You'll Need:

2 cups La Grande Ruota Couscous, cooked
8 oz. Athen's Chunk Feta Cheese, Cut into 1/4" Cubed
1/2 Cup Lombardi's Own Oil Cured Gaeta Olives w/Red Pepper, Pitted & Chopped
1/2 Cup Lombardi's Own Kalamata Olives, Chopped
1/2 cup Almond Slivers, Lightly Toasted
2 TBSP Fresh Mint, Chopped
1 Small Red Onion, Chopped
1/4 cup Mamma Lombardi's Extra Virgin Olive Oil
1/2 Cup Grape Tomatoes, Halved
1/2 Cup Hot House Cucumber, Diced
1 TBSP Freshly Minced Garlic
Juice of 1 Lemon
1 TBSP Oregano
2 tsp. Kosher Salt
1 TBSP Freshly Ground Black Pepper

What To Do:

In a medium mixing bowl toss all the ingredients together. Chill in refrigerator for approximately 1 hour.

Transfer the salad to a decorative platter and garnish with Fresh Mint Leaves and enjoy!

Mangia Bene!

