

Balsamic-Honey Couscous Salad [a Pajama Chef original]

Ingredients:

- 1 cup whole wheat couscous
- 2 cups broccoli, chopped
- 10 ounces package chopped peppers and onions [or fresh--all the peppers at the store looked blah so I used frozen]
- 1 pound tofu, optional
- 2 tablespoons olive oil
- 1 tablespoon honey
- 1/2 tablespoon balsamic vinegar
- 1/2 teaspoon garlic powder
- 1/4 teaspoon sesame seeds
- 1/8 teaspoon red chili flakes

Directions:

If desired, begin by cooking the tofu. I like using Emily's method at the [Daily Garnish](#). Then, steam the broccoli and peppers/onion mix over medium heat for about 3-5 minutes or until crisp-tender. Finally, prepare couscous according to package directions [usually combine 2 cups of water and 1 cup of couscous; bring it all to a boil and cook for about 5 minutes or until water absorbs]. Place all ingredients in a large bowl and gently toss to combine.

Meanwhile, prepare the dressing. Stir together olive oil, honey, and balsamic vinegar in a small bowl. Add the garlic, sesame, and chili flakes and whisk until emulsified.

Pour dressing into couscous and veggies in a slow steady stream, and then toss once more until dressing is fully incorporated. Serve warm.

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