

GREEK PEARL PASTA SALAD WITH FETA & DILL

plus Grape Tomatoes, Green Olives & Cucumber



TOTAL TIME: 15 MIN | CALORIES: 570

BUST OUT

- Small pot
- Kosher salt
- Strainer
- Black pepper
- Large bowl
- Olive oil (1 TBSP | 2 TBSP)

LEMON SQUEEZY

Try rolling the lemon under your palm on the countertop before quartering. This hack softens the citrus fruit, making it easier to get all of that juice when you squeeze it.

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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INSTRUCTIONS

- In a small pot, combine couscous and 1½ cups water (3 cups for 4 servings). Bring to a boil, then cover and reduce heat to low. Cook until tender, 6-8 minutes. Drain, then rinse with cold water until cooled. Shake off excess water.
- Meanwhile, wash and dry produce. Halve tomatoes lengthwise. Halve cucumber lengthwise; slice into ¼-inch-thick half-moons. Drain and halve olives. Quarter lemon. Roughly chop dill.
- In a large bowl, combine vinaigrette, tomatoes, cucumber, olives, 1 TBSP olive oil, juice from one lemon wedge, and as much dill as you like (2 TBSP olive oil and juice from two lemon wedges for 4 servings).
- Add couscous to bowl with veggies. Add feta and a squeeze of lemon juice to taste; toss to combine. Taste and season with salt and pepper.
- · Divide salad between bowls and serve.