Herbed Vegetable Provencal Style Cous Cous

Yield: 4

Ingredients:

Provencal Relish:

2	T	Blended Olive oil
2	oz.	Red onion, small dice
1	oz.	Garlic, minced
1	ea.	Yellow or Red pepper, small dice
1	ea.	Zucchini, small dice
1	ea.	Yellow Squash, small dice
1	C	Olive oil, virgin
1	pc.	Tomato, vine ripe, diced
3	T	Basil, Thyme, & Oregano , fresh, fine chopped
2	C	Spinach, roughly chopped or baby spinach whole
3	oz.	Kalamata Olives, medium size, small dice
1	oz.	Capers, small size

1	C	Cous Cous
		Herbs from above
1.5	C	Water, vegetable stock, or chicken broth

Method:

1. Prepare the Mediterranean relish. Heat large sauté pan, add 2 T olive oil then add ingredients in this order: onions, garlic, peppers, zucchini, yellow squash, and finally tomatoes. Let lightly simmer for a few minutes, then add olive oil, olives, capers, herbs, and spinach to meld flavors. Adjust seasoning with salt and freshly ground black pepper.

2. Prepare cous cous. Add hot liquid then place in dish and cover with plastic wrap. Season to taste.

3. Assemble the plates. Place some cous cous in the center of the plate, then spoon the relish on top. Serve.