

## ***Corn and Couscous Salad***

Total time 30 minutes

Serves 4

1 t. curry powder  
2 t. grainy mustard  
1 T. white wine or sherry vinegar  
Course salt and freshly ground pepper  
4 T. olive oil  
3/4 C. couscous  
1 sweet white onion diced  
3 garlic cloves minced  
1 red chile minced (optional)  
3 C. of corn  
1/4 C. cilantro chopped

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1. Whisk together the curry, mustard, vinegar. Slowly add 3 T. of oil while whisking. Set aside.
2. Bring 1 cup of water to a boil in a medium saucepan. Add the couscous and stir. Remove from heat and cover. Let steam until the water is absorbed about 5 minutes. Fluff with fork set aside.
3. Heat the remaining 1 T. of oil in a large skillet over medium heat. Saute the onion until clear about 4 minutes. Stir in the garlic and chile. Add the corn and cook until heated through (if using fresh corn cook until the corn is bright yellow about 2 minutes). Stir the corn mixture into the couscous. Add the curry vinaigrette and cilantro, toss to combine. Serve warm or at room temperature.