

Couscous Salad with Roasted Yam and Lemon

Prep: 30 minutes • Cook: 25 minutes

A vibrant couscous salad layered with sweet roasted yam and lemon, crisp vegetables, herbs, and a zesty oregano-lemon vinaigrette. Bright, textural, and deeply satisfying, it's a festive side that eats like a meal.

Ingredients

- 1 small yam (peeled and diced into 1 cm cubes)
- 2 tbsp olive oil
- 1/4 tsp paprika
- 1/4 tsp sea salt
- 1/8 tsp ground pepper
- 1/2 lemon (cut into thin slices)
- 1 cup instant couscous
- 1 cup boiled water
- 1/2 tsp sea salt
- 1/2 cup cherry tomatoes (cut into halves)
- 1 bell pepper (thinly sliced)
- 5 radishes (sliced)
- 1/3 cup parsley (chopped)
- 2 green onions (finely sliced)
- 1/2 cup cooked chickpeas
- 1/3 cup raisins
- 1/2 cup olive oil
- 1/4 cup lemon juice
- 1 tbsp apple cider vinegar
- 2 tsp dried oregano
- 1 tsp sea salt
- 1/4 tsp ground pepper
- 1/4 cup sun-dried black olives (pitted)
- 2 tbsp parsley

Instructions

1. Preheat the oven to 400°F (200°C).

2. Line a baking sheet with parchment. Add the diced yam, drizzle with 2 tbsp olive oil, and season with 1/4 tsp paprika, 1/4 tsp sea salt, and 1/8 tsp ground pepper; toss to coat.
3. Arrange the lemon slices on the sheet next to the yam.
4. Roast the yam and lemon at 400°F for 25 minutes, until the yam is tender and lightly caramelized.
5. Place 1 cup instant couscous in a bowl. Add 1 cup boiled water and 1/2 tsp sea salt; stir, cover, and let sit 5 minutes.
6. Fluff the couscous with a fork.
7. In a jar, combine 1/2 cup olive oil, 1/4 cup lemon juice, 1 tbsp apple cider vinegar, 2 tsp dried oregano, 1 tsp sea salt, and 1/4 tsp ground pepper; shake or whisk to emulsify.
8. In a large bowl, combine the cooked couscous, roasted yam, cherry tomatoes, bell pepper, radishes, chopped parsley, green onions, chickpeas, raisins, and the dressing. Toss well.
9. Taste and adjust seasoning as needed.
10. Garnish with sun-dried black olives, the roasted lemon slices, and 2 tbsp parsley. Serve.
11. Gluten-free option: Substitute cooked quinoa for the couscous.

Tags: Vegan, Gluten Free Option, Nut Free, Mediterranean, Salad, Holiday
