

Big Couscous Potluck Salad with corn, feta, and herbs

This salad would make an ideal contribution to a Labor Day potluck. Go ahead and swap in any vegetables that are abundant near you. The herb paste makes it green, and beautiful, and special.

Inspired by Yotam Ottolenghi's *Plenty* (Chronicle Books, 2011)

Serves 12 (may be halved)

6 ears corn, husks and silks stripped and discarded
1/2 pound green beans, trimmed
3 cups whole wheat couscous
2-1/4 cups boiling water (I use a tea kettle)
1/3 cup (loosely packed) flat-leaf parsley
1 small bunch cilantro, leaves and upper (tender) stems only
1 cup (loosely packed) mint leaves
1/2 cup (loosely packed) basil leaves
2/3 cup olive oil, plus more for drizzling
4 to 8 small ripe orange, red, or yellow tomatoes, quartered
4 to 6 ounces crumbled feta

Prepare an ice bath and set aside.

Bring a tea kettle and a large pot of water to a boil. Boil the corn in the pot until tender, about 4 minutes (more or less), assuming it's very fresh. Work in two batches, if necessary. Remove the corn with tongs and set aside to cool. Before dumping the water, drop in the green beans and boil for 2 to 3 minutes, until al dente. Drain the beans and transfer to the ice bath. Drain again and pat dry.

Set the couscous in a large serving bowl. Pour 2-1/4 cups boiling water from the tea kettle over the couscous, cover, and set aside for 10 minutes. Fluff with a fork.

Meanwhile, make the herb paste. Drop all the herbs into a food processor and pulse until finely chopped. Drizzle in the olive oil and whirl until blended and emulsified. Scrape over the couscous and fork through. Cut the corn kernels from the cobs. Fork half of the corn through the couscous. Taste, and season with salt and pepper, if desired. Transfer to your widest, largest serving bowl.

Sprinkle the remaining corn on top. Mound the tomatoes and green beans in the center of the bowl. Sprinkle the entire lot with the feta. Just before serving, drizzle generously with additional olive oil. Serve at room temperature.