

Our Farmer's Market Bruschetta brings garden-fresh taste to your K-12 cafeteria. We mix light tomato basil couscous with colorful diced zucchini, sweet corn, crisp green peppers, and onion. Finished with fresh basil, it's a simple, healthy way to help students eat more veggies with a versatile dish they'll love!



## Ingredients:

- Tomato Basil Couscous #964707
- Zucchini
- Corn
- · Green Peppers
- Onion
- Basil

## Instructions:

- 1. Prepare the vegetables: Dice the zucchini, green peppers, and onion into small, uniform pieces. If you use fresh corn, remove the kernels from the cob. Chop the fresh basil.
- 2. Cook the Tomato Basil Couscous according to package directions.
- 3. In a bowl, combine the cooked couscous with the diced zucchini, corn, green peppers, and onion.
- 4. Gently fold in the chopped fresh basil.
- 5. Serve immediately or chill for later use. This mix can be served on toasted bread or as a fresh side dish.

Product	Description	Code #	Pack Size
Brickman's® Tomato Basil Couscous	Bring a taste of the Mediterranean to your menu with this flavorful, convenient couscous salad. Fluffy couscous is tossed with juicy tomatoes and a touch of fresh basil creating a versatile crowd-pleaser that's perfect for busy kitchens.	964707	2/5 lb.























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