

SALMON WITH TOMATO-GOAT CHEESE COUSCOUS

Preparation: 10 min | Cooking: 20 mins. | Servings: 4

INGREDIENTS

4 salmon fillets (5 ounces each)
4 green onions, chopped
2 plum tomatoes, chopped
1 cup chicken stock
3/4 cup uncooked whole wheat couscous
1/4 cup crumbled goat cheese
1 tbsp. olive oil
1/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. garlic salt



INSTRUCTIONS

Sprinkle salmon with salt, garlic salt and pepper. Heat oil in a large skillet over medium-high heat; add salmon skin side up and cook 3 minutes. Turn fish and cook an additional 4 minutes or until fish flakes easily with a fork. Remove from heat and keep warm. In a large saucepan, bring stock to a boil. Stir in couscous. Remove from heat; let stand, covered, until stock is absorbed, about 5 minutes. Stir in tomatoes, green onions and goat cheese. Serve with salmon.